

BRASSERIE ON THE BAY

FRESH · HONEST · LOCAL



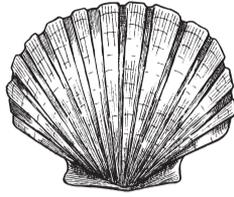
THE LAND

Summer minestrone (v)
tomato, spring greens, peas
with or without ricotta pesto

Crispy courgette flowers (v)
peas, lemon, mint, wildflower honey
with or without burrata & hazelnuts

Farinata (vg)
chickpea & rosemary pancake, fennel &
tomato salad

Vegan spiced bean burger (vg)
Baker Tom's sourdough bun, salad,
courgette fries, vegan mayo



THE SEA

7 West Country mussels
please ask for the taste of the day

9 Cornish crab on sourdough toast
sea vegetables, saffron aioli

13 Catch of the day
Korev batter, hand-cut chips, peas,
lemon, tartar sauce

15 Hake fillet
bisque, mussels, sourdough



THE FARM

10 Ham hock & chicken terrine
piccaililli, sourdough toast

12 Beef carpaccio
grilled artichoke, parmesan, rocket
SUPP 2

16 The Brasserie burger
Baker Tom's brioche bun, emmental, burger
sauce, dill pickle, salad, skinny fries

18 Chicken saltimbocca
parmesan, rocket, lemon

SPECIALS

Falmouth Bay scallops
served in their shell, garlic butter
12 SUPP 2

Grilled fish on the bone
new potatoes, warm tartar sauce
22 SUPP 4

Grilled steak
salad, fries, béarnaise
26 SUPP 6

SIDES

Rocket & parmesan 3
Mixed greens
almonds, chilli 4
Heritage tomato salad,
red onions 4
Skinny fries 4
Cornish new potatoes 4

SWEETS

Sticky date pudding, dairy-free ice cream (vg) (N) 8
Chocolate mousse, rum, pistachios (N) 8
Peach semifreddo, mint & amaretti crumb (N) 8
Strawberry pavlova, Cornish clotted cream 8
Lemon tart, raspberry sorbet 8
Cornish cheese plate (N) 10
selection of Cornish cheeses, candied walnuts SUPP 2

All rates include VAT.

Food allergies & intolerances: Before ordering, please speak to our staff about your requirements. (v) denotes vegetarian dishes, (vg) marks dishes suitable for vegans or dishes that can be made vegan upon request. (N) denotes dishes with nuts however please note that we do not guarantee that our products are free from nut traces. Brasserie on the Bay does not knowingly use genetically modified foods. **Hotel guests:** Guests staying on our dinner, bed & breakfast rates may choose dishes from each of the three courses. Some dishes require a supplement to be added to your bill, payable at departure. These dishes and their supplementary costs are clearly marked.

CHAMPAGNE & SPARKLING 125ML | BOTTLE

- Spumante Divici Prosecco Brut, NV | Italy **7 | 29**
Extra dry sparkling wine with a refreshing and zesty acidity, and ripe citrus fruit characters.
- El Miracle Rosé Cava Brut, NV | Spain **29**
A cherry pink cava displaying elegance and ripe red fruit aromas. Intensely fragrant with a pâtisserie note on the finish.
- Villa Sandi Il Fresco Rosé, NV | Italy **8 | 32**
This rosé is dry, fresh and zesty with a harmonious summer fruit finish.
- Laurent Perrier, Champagne, NV | France **12 | 65**
Real finesse tops yeasty, fresh bread undertones, taut apple and citrus fruit.
- Laurent Perrier Cuvee Rose, Champagne, NV | France **85**
Pale and interesting, yet full and flavoursome. A classic wine in an iconic bottle.

WHITE 175ML | BOTTLE

- 2018 Intorno, Pinot Grigio | Italy **5 | 21**
Dry white wine, an ideal crowd pleaser with typical pear drop notes.
- 2016 Melodias Torrontes, Trapiche | Argentina **21**
Vibrant, aromatic and refreshing with tropical fruit and floral notes; incredible with spicy food.
- 2017 Les Vignerons Muscat-Viognier | France **22**
Intense flavours such as peach and citrus, with floral hints. Try with spicy or aromatic dishes or if you prefer a slightly sweeter wine.
- 2017 Ermita de San Felices | Spain **25**
White rioja, an unusual wine from a famous region. Well structured, good acidity with a long finish; amazing served with fish and sunshine.
- 2018 Taringi Sauvignon Blanc | New Zealand **7 | 27**
Grapefruit and exotic fruit explode out of the glass; a great punchy flavour.
- 2018 Picpoul di Pinet | France **7 | 27**
Fresh with a bright aroma of white flowers and zesty citrus. Pairs well with oily fish or anything fried.
- 2017 Lost Weekend Chardonnay | Western Australia **7.5 | 29**
Like the name suggests, crack open a bottle with good friends and get lost in a flavoured glass of exotic chardonnay, with fruit tones and a touch of oak.
- 2017 Mâcon-Lugny Les Genièvres, Louis Latour | France **33**
A famous name from the beautiful Burgandy region of France. Giving great value with typical cooler fruit profile and butter oak.
- 2018 Atlantic Dry Camel Valley | Cornwall **9 | 34**
Colourfully Cornish with characteristic aromas of grapefruit, elderflower and green fruit. This wine brings good intensity, with a very fresh clean finish. Can be enjoyed in Cornwall rain or shine.
- 2017 Bico da Ran Albarino | Spain **36**
Immerse yourself in the taste of northern Spain as you sip on this dry wine. Pairs perfectly with a seafood dinner.
- 2016 Sancerre Domaine de la Perriere | France **42**
Cool and grassy, with a touch of gooseberry fruit over a neat mineral base.
- 2017 Chablis 1er Cru Les Vaudevay, Laroche | France **49**
The elegant biscuit and brioche aroma is fitting of its Premier Cru status. Fine fruit flavour with a hint of oak to round out the citrus notes and extend the finish. Superb with fish and lighter meat dishes.

ROSÉ 175ML | BOTTLE

- 2018 Island Fox Blush | Italy **6 | 19**
Sweet and juicy with fruit salad flavours, a lighter body and lower alcohol.
- 2018 Laroma Pinot Grigio Rosato | Italy **6 | 20**
Freshness, delicacy and a rose-scented charm are found all the way through.
- 2018 Abbaye Sainte Hilaire Provence | France **8 | 31**
A pale dry rosé, made primarily from syrah and grenache. Bound to transport you to the warm lavender fields of southern France.
- 2018 William Chase En Provence | France **47**
This dry wine boasts affluent stone fruit aromas of peaches and apricots, followed by a refreshing note of grapefruit. The bottle is a statement of its own, a must try for any Provence fan.

RED 175ML | BOTTLE

- 2017 Whistle Blower Merlot-cabernet Sauvignon | Chile **5 | 21**
Juicy red and black fruits on the nose such as cherries and blackberries. Superb with meaty starters or lighter main courses.
- 2017 Les Vignerons Carignan-Syrah | France **21**
With an intense nose, offering ripe blackberry and blueberry notes with hints of liquorice.
- 2015 Montepulciano d'Abruzzo Tor del Colle | Italy **6 | 23**
Intense and concentrated on the nose with cherry flavours and notes of blackberries and liquorice. Superb with tomato-based dishes and delightful with a grilled steak.
- 2018 Avanti Malbec | Argentina **6 | 24**
Fully ripe, intense and glossy. Bright and silky with vibrant hedgerow fruits and layers of subtle berry and spiced flavours. Delicious with steak.
- 2016 Laroche Merlot | France **26**
Velvet-textured fruit flavours and a splash of oak to firm the taste and shape the finish. A more refined wine that pairs well with plant-based dishes.
- 2016 Oveja Tinta-Graciano Fontana | Spain **27**
Bright ruby in colour with inviting aromas of flowers and ripe blueberries. The palate is vibrant, medium-bodied, with good tannin structure and long finish.
- 2017 Midday Somewhere Shiraz | Western Australia **7 | 28**
Brilliant aromatic fruit notes balanced perfectly alongside soft vanilla hues.
- 2015 Chianti riserva, Volpetto | Italy **7 | 28**
A complex wine with a deep intensity of fruit and a long powerful finish.
- 2018 Caves des Grands Vin Fleurie | France **29**
Notes of slightly tart blackberries give this wine a nice balance. On the palate, the powerful, smooth tannins reinforce the succulent character of this Fleurie. For something different, ask for it served in an ice bucket on a hot day.
- 2015 Ermita de San Felices Crianza Rioja | Spain **7.5 | 29**
Very smart, modern rioja, with smoky, spicy fruit enveloped by a neatly integrated silky oak overcoat. Pairs perfectly with steak and big meaty dishes.
- 2016 Hahn Winery Pinor Noir | USA **36**
With scents of red cherry, ripe strawberry, cola and spice. On the palate, soft mouthfeel complements flavours recalling plums and black cherry.
- 2015 Amarone della Valpolicella Zonin | Italy **52**
Intense colour leads into an inviting bouquet of wild hedgerow berries. There is a velvety feel and masses of rich sundried fruit, spice and integrated balanced tannins. A wine to be cherished and enjoyed in good company.