

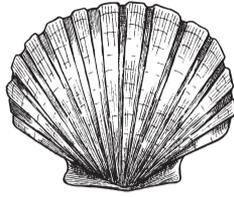
BRASSERIE ON THE BAY

FRESH · HONEST · LOCAL



THE LAND

- Wild mushroom duxelle (VG) 9
pickled chanterelle, roast Jerusalem artichokes, herb salad
- Curried cauliflower & almond soup (VG) (N) 7
dukkah, fennel bhaji
- Salt-baked beetroot (V) 8
pickled kohlrabi, turnips, black olive crumb with or without whipped goat's cheese



THE SEA

- Twice-baked Cornish crab soufflé 10
shellfish bisque, pickled white crab
- Black bream ceviche 9
blood orange, pomegranate, wasabi cream
- Grilled mackerel 9
Porthilly oyster cream, teriyaki, pickled cucumber, radish, dill oil



THE FARM

- Hand-cut bavette steak tartare 12
pickles, quail's egg, beef dripping crisps, SUPP 2 lovage aioli
- Smoked ham hock cassoulet 10
cucumber salsa, sourdough
- Confit chicken & tarragon tortellini 9
leek velouté, chive oil

- Spiced chickpea & bean burger (VG) 15
sourdough bun, sweet potato fries, lettuce, tomato, tomato & onion chutney
- Dukkah roast aubergine (VG) (N) 17
giant cous cous, toasted almonds, pomegranate, soaked raisins, coriander, with or without feta
- Black truffle and celeriac risotto (VG) 18
salsa verde, herb salad, with or without Parmigiano Reggiano

- Roast Newlyn cod loin (N) 19
caramelised cauliflower purée, herb mash, samphire, hazelnut & caper beurre noisette
- Tribute-battered catch of the day 16
fat chips, tartar sauce, crushed peas
- Chalk Farm trout 21
crushed purple potatoes, purple sprouting broccoli, broccoli velouté, West Country mussels

- 6oz steak burger 17
smoked cheddar, Tribute ale chutney, skinny fries
- 8oz Launceston rump cap steak (N) 24
braised shallot, blue cheese, SUPP 5 lambs lettuce & pecan salad, chunky chips
- Creedy Carver duck breast 22
chicory, fondant potato, celeriac SUPP 3 choucroute, spiced clementine jus

SPECIALS

Falmouth Bay scallops
confit pork belly, apricot gel, chicory
14 SUPP 2 | 25 SUPP 5

Milk chocolate & coconut mousse (N)
coconut macaroon, sorbet
8

SWEETS

- Sticky date pudding (VG) (N) 8
toffee sauce, pecans, dairy-free ice cream
- Chocolate delice cake 8
genoise sponge, pistachio croquant, blood orange sorbet (N)
- Muscovado tart 8
yoghurt sorbet, poached pear, almond tuiles
- Clementine & ginger trifle 8
clementine jelly, ginger mousse, clementine granita
- Cornish cheese plate 9
selection of Cornish cheeses, candied walnuts (N)

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. 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

NV Terre di S. Alberto Prosecco Brut | Italy 7 | 29*Classic prosecco with a fine mousse and a fresh green pear character.***NV Brut Mosaïque, Champagne | France 10 | 44***Lovely and fresh with fruity grape and pear hints mingling with intense notes of baking bread.***NV Brut Mosaïque Rosé, Champagne | France 49***Delicate bubbles wrapped in intense salmon pink. red berry fruit aromas lead to a fine palate.***NV Brut Laurent Perrier, Champagne | France 55***Freshness, elegance and balance due to a high proportion of Chardonnay in the blend this has a lovely lightness of touch.***2012 Blanc du Blanc Jacquart Mosaïque, Champagne | France 59***A single grape, an outstanding vintage. Jacquart Blanc de Blancs is quite simply the combination of exceptional quality Chardonnay in an exceptionally good year.*

WHITE

175ML | BOTTLE

2017 Rama Blanco, Bodegas Coviñas | Spain 4.75 | 19*Lively tropical notes of pineapple and bananas, with a floral hint.***2016 Melodias Torrontes, Trapiche | Argentina 21***Vibrant, aromatic and refreshing with tropical fruit & floral notes.***2017 Viognier IGP Pays d'Oc, Leduc | France 23***On the nose, peach, apricot and almond aromas prevail with a refreshing, fruity palate.***2018 Sauvignon Blanc, De Gras | Chile 5.50 | 23***Herbaceous characters alongside gooseberry, lychee and lemon aromas.***2017 Pinot Grigio, Mandrarossa | Italy 5.75 | 25***Subtle dry white with fresh tropical fruit flavours and a lively long finish.***2017 Picpoul de Pinet, Château Morin Langaran | France 6.50 | 26***Gentle and refreshing with apricot kernel & lime notes, crisp acidity and a silky mouth-feel.***2017 Chardonnay, Madfish | Western Australia 7.25 | 29***A beautifully rounded unoaked chardonnay with flavours of ripe white peach and melon.***2017 Castelo do Mar Albarino | Spain 29***Fragrant and fruity, this wine is alive with enticing flavours of freshly cut green apple with a savoury edge.***2017 Yealands Land made Sauvignon Blanc | New Zealand 32***Aromas of stone fruit and guava followed by fresh bright fruit that is balanced with a long, crisp mineral finish.***2017 Sancerre, Domaine des Vieux Pruniers | France 37***Clean and fresh with enticing lemon and leafy green aromas and a palate full of citrus and mineral fruits.***2015 Chablis 1er Cru Montée de Tonnerre | France 47***Brilliant wine, with mineral complexity and rich, luxurious textures.*

ROSÉ

175ML | BOTTLE

2017 Zinfandel Rosé, De Gras | Chile 5.50 | 22*A full palate of pink grapefruit, pomegranate, and honey, with a hint of spiciness in the after taste.***2017 Domaine de l'Amour Rose, La Vidaubanaise | France 32***Delicate aromas of strawberry and cherry on the nose leading to a crisp, dry and elegant palate.*

RED

175ML | 250ML | BOTTLE

2017 Rama Tinto, Bodegas Coviñas | Spain 4.75 | 19*A mixture of red and black fruits such as cranberries and blackberries, combined with sweet toasty flavours.***2017 Primitivo Salento, Boheme | Italy 20***Medium bodied, fresh and fruit-forward, this will pair very well with starters, charcuterie, pasta and pizzas.***2017 Merlot, De Gras | Chile 5.50 | 23***Rich and intensely red in the glass with a generously aromatic, ripe nose loaded with blackberry and plum.***2016 Bosstok Pinotage, MAN Family Vineyards | South Africa 25***A bold red with red-berry fruit flavours and a touch of sweet oak spice.***2017 Cuma Organic Malbec, El Esteco | Argentina 6.75 | 27***This savoury red wine is a thrilling mix of dark, brooding fruit and fragrant, punchy spice.***2015 Shiraz, Madfish Western Australia 7.25 | 29***Rich dark cherry, blackcurrant and chocolate.***2015 Rioja Crianza, Sierra Cantabria | Spain 32***Ripe cherry and red fruit, with hints of spice and smoke and a dusting of cocoa combine to form an elegant, complex rioja.***2017 Wildflower, J. Lohr | California, USA 36***Bright aromas of boysenberry, bing cherry, raspberry and a light palate with no hint of tannin.***2016 Unravelled Pinot Noir, Carrick Winery | New Zealand 37***Ripe berries and black cherries on the nose that transfer on to the palate with a hint of oak are lifted by subtle savoury notes.*