

THE TERRACE LOUNGE

LATE BREAKFAST

SERVED FROM 9:30AM - 11:30AM

Toast with Jam and Marmalade	4.00	Bacon Sandwich	6.00
Continental Bread and Pastry Basket	7.00	Oak Smoked Salmon and Scrambled Egg	8.00

SNACKS & STARTERS

SERVED WITH A SELECTION OF HOMEMADE BREAD

Marinated Olives	3.50
Bresola, Sweet Peppers and Baby Artichokes	8.00
Smoked Salmon Caesar Salad <i>with anchovies and poached hens egg</i>	12.00
Roast Chicken Breast <i>with red pepper, olives, aubergine and balsamic</i>	11.00
Grilled Sardines, Tomato and Onion Salad <i>with lemon dressing</i>	10.00
Salt Cod, Fine Bean, Capers and Crab Salad	12.00

SANDWICHES

SERVED WITH MIXED LEAVES AND CRISPS

Cornish Crab and Avocado <i>with lemon mayonnaise and rocket</i>	12.00	Honey Roast Ham and Pickled Vegetables <i>with watercress</i>	9.00
Smoked Salmon and Cream Cheese <i>with cucumber and lemon</i>	9.00	Sundried Tomato and Pecorino <i>with rocket salad and vintage balsamic</i>	8.00
Atlantic Prawns and Marie Rose Sauce <i>with watercress</i>	9.00	Mature Cheddar Cheese <i>with onion marmalade and cress</i>	8.00
Bacon, Cos Lettuce and Tomato <i>with garlic mayonnaise</i>	8.00	Free Range Egg Mayonnaise <i>with spring onion</i>	8.00
Roast Beef, Whole Grain Mustard and Rocket <i>with glazed onions</i>	9.00	Roast Chicken <i>with cos lettuce, mayonnaise and smoked paprika</i>	9.00

MAINS

Deep Fried Cod and Chunky Chips <i>with crushed peas and tartar sauce</i>	14.00
Sweet Potato and Cornish Crab Cake <i>with sweet chilli sauce and lime</i>	14.00
Chargrilled Rump Steak <i>with roast flat mushroom, Cornish blue cheese and béarnaise</i>	17.00
Cornish Crab and Atlantic Prawn Linguine <i>with herb pesto and parmesan</i>	14.00
Roast Spatchcock Chicken <i>with garlic aioli and sautéed potatoes</i>	15.00
Chargrilled 6oz Cornish Beef Burger <i>with onion relish, bacon and cheese</i>	14.00
Panfried Gnocchi and Wild Mushrooms <i>with spinach and radish</i>	14.00

SIDE DISHES

Chunky Chips	3.00	Minted New Potatoes	3.00	Seasonal Vegetables	3.00	Mixed Leaf Salad	3.00	Crusty Baguette	3.00
--------------------	------	--------------------------	------	---------------------------	------	------------------------	------	-----------------------	------

DESSERTS

Dark Chocolate Fudge Cake <i>with strawberry compote and vanilla</i>	7.00
Ruby Grapefruit Posset <i>with blood orange ice cream and candied ginger</i>	6.00
Yogurt and Praline Parfait <i>with roast pear sorbet</i>	7.00
Homemade Ice Cream or Sorbet	5.00
Selection of West Country Cheeses <i>with grape chutney and wafers</i>	8.00

AFTERNOON TEA

SERVED 2.00PM - 5.00PM

Cornish Cream Tea	8.00
<i>homemade fruit scones with jam and Cornish clotted cream</i>	
Full Afternoon Tea	14.00
<i>cucumber and smoked salmon finger sandwiches, homemade cakes and Cornish cream tea</i>	
Champagne Afternoon Tea	22.00
<i>glass of champagne, cucumber and smoked salmon finger sandwiches, homemade cakes and Cornish cream tea</i>	

CAKE

Warm Chocolate Brownie	3.00
Homemade Cakes	3.00
Chocolate Chip Cookies	2.00
Carrot Cake	3.00

TEAS

Duchy House	3.00
Earl Grey	3.00
Speciality Teas	3.00
Local Tregothnan Tea	4.00

COFFEE

Espresso/Americano/Cappuccino	Mdm. 3.00/Lge 4.00
Mocha/Latte	4.00
Plain Hot Chocolate	3.00
Luxury Hot Chocolate <i>(cream and marshmallows)</i>	4.00

Please inform our team of any allergies you may have. Note some products may contain trace elements of nuts.

