

FINE DINING AT ITS BEST

Head Chef John Mijatovic has taken The Royal Duchy Hotel Restaurant from strength to strength over almost a decade of service, flying the flag for fine dining in Falmouth. The Restaurant has been awarded AA Rosettes for its creative menu which combines classic British cuisine with Mediterranean and Asian flavours. Taking inspiration from the fresh Cornish produce in and around Falmouth and Cornwall

£39.00 per person

May contain traces of allergens

Please let us know if you have any allergies or dietary requirements. Whilst we do our all to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

EVENING MENU

To Start

Ravioli

Scallop & Crab Ravioli, Shellfish Foam, Purslane & Rock Samphire

Mallard

Glazed Mallard, Cavolo Nero, Crispy Pancetta & Pickled Carrot

Sea Trout

Smoked Sea Trout, Cucumber Tagliatelli, Quail Egg & Green Herbs

Ham Hock

Pressed Ham Hock, Soused Vegetables, Peas & Pine Nuts

Mackerel

Burnt Mackerel, Squid Ink Linguini, Marinated Tomato, Sorrel & Clam Nage

Beef

Spiced Beef Tartare, Romanesco Broccoli, Mooli Radish, Parmesan & Truffle Dressing

Suggested Wines to accompany your Dinner

The Crossings Sauvignon Blanc

New Zealand, Marlborough

£35.00

Me & You Tempranillo

Spain, Ribera Del Duero

£30.00

Please inform us if you have a food allergy that we should be aware of

EVENING MENU

To Follow

Pork

Pork Belly, Langoustine, Granny Smith Apple & Crackling

Monkfish

Monkfish Poached In Celeriac Milk, Avruga Caviar & Baby Gem

Chicken

Chicken, Carrot Layers, Chicory & Nasturtium

Stone Bass

Stone Bass, Fennel Puree, Seaweed & Crab, Champagne Emulsion

Sirloin

Char-grilled Sirloin Steak, Portobello Mushroom, Hand Cut Chips & Green Peppercorn Sauce

Cod

Deep Fried Cod, Pea Salad, Tartar Sauce, Hand Cut Chips

On The Side

Buttered Kale & Pancetta

£3.00

Triple Cooked Chickpea Chips

£3.00

Piccolo Parsnips & Parmesan

£3.00

Sautéed Potatoes, Lemon & Garlic

£3.00

Pumpkin, Carrot & Sunflower Seeds

£3.00

Dauphinoise Potato, Garlic & Gruyere

£3.00

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EVENING MENU

To Finish

Fondant

Warm Dark Chocolate Fondant with Mascarpone & Hazelnut

Parfait

Poached Pineapple with Walnut, Passionfruit Parfait & Amaretto Ice Cream

Pannacotta

Rhubarb Pannacotta with Yoghurt Sorbet & Candied Orange

Chocolate

Dark Chocolate & White Chocolate Layers with Cherry Puree & Cherry Sorbet

Mousse

Apple & Vanilla Mousse, Apple & Blackcurrant Crumble with Blackcurrant Sorbet

Cheese

Selection of English Cheese with Grape Chutney & Crackers

After Dinner Drinks

Dessert Wine

Palazzina Moscato Passito

£28.00

Port

Taylors LBV £5.95

Taylors 10 year old Tawny £7.90

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