

The
TERRACE
LOUNGE
—

MAIN DISHES

Cornish Fish Cakes	18.50
Fennel salad, lemon and dill mayonnaise, fries 1190 kcal F, G, E, M	
Beef Burger GF?	18.50
Gruyère cheese, sun-blushed tomato ketchup, baby gem, red pepper relish, brioche bun, fries 1670 kcal G, D, E, SU	
Add bacon SU.....	1.50
Wild Mushroom & Leek Pappardelle v	18.00
Parmesan, herb crumb 1310 kcal G, D, E	
Cornish Cider Battered Fish & Chips GF	21.50
Tartare sauce, crushed peas 2050 kcal F, E, M, SU	
Pan-Seared Cod Fillet GF	21.00
Olive oil mash, spinach, red pepper relish 1010 kcal F, D, SU	
Southern Fried Chicken Fillets GF?	17.50
Pickled red onion, coleslaw, gravy mayonnaise, fries 1990 kcal G, E, M, C, SU	
Steak Frites GF	24.00
Char-grilled rump steak, fries, watercress, béarnaise sauce 1690 kcal D, E, SU	
Southern Fried Cauliflower & Portobello Tacos VE GF?	17.50
Southern fried cauliflower, chipotle-marinated portobello, tortillas, red pepper and basil relish, avocado, pickled red onions, charred corn salad 1390 kcal G, SU	
Fish of the Day GF	23.50
New potatoes, samphire, shrimp and caper butter 970 kcal F, CR, D, SU	

SALADS

Chicken Caesar Salad GF?	16.50
Anchovies, parmesan, baby gem, crispy serrano ham, croutons 960 kcal F, D, G, E, M, SU	
Smoked Salmon & Beetroot GF?	17.50
Horseradish cream, watercress, crisp bread 540 kcal F, D, G, M, SU	
Strawberry & Feta Salad v GF	16.00
Baby leaves, toasted almonds, poppy seed dressing 760 kcal D, N, M, SU	
Local Crab Salad GF	22.50
Avocado, pickled cucumber, lemon, watercress, baby gem 660 kcal CR, M, SU	

SIDE DISHES

Hand Cut Chips GF VE 390 kcal	5.00
Fries GF VE 780 kcal	5.00
Roasted New Potatoes GF VE 370 kcal	5.00
Summer Greens, Peas & Broad Beans GF V VE? 450 kcal D	5.00
Heritage Tomato & Spring Onion Salad GF VE 230 kcal SU	5.00
House Salad, House Dressing GF VE 230 kcal M, SU	5.00

DESSERTS

Lemon & Elderflower Tart V	9.00
Raspberry sorbet 940 kcal G, D, E	
Cornish Berry Pavlova GF V	8.50
Summer berries, vanilla cream 750 kcal D, E	
Sticky Toffee Pudding V	9.00
Butterscotch sauce, vanilla ice cream 1680 kcal G, D, E	
Coconut & Passionfruit Panna Cotta VE GF	8.00
Mango salsa 750 kcal	
Selection of Ice Creams & Sorbets GF? VE?	6.50
Vegan options available. Allergens vary by flavour 420 kcal D, E, N, SO	
Selection of Cornish Cheese GF?	13.50
Apple chutney, Homemade wafers and grapes	
Vegan option available. Allergens vary by flavour 570 kcal D, G, SU	

D - DAIRY G - GLUTEN M - MUSTARD E - EGG MO - MOLLUSCS CR - CRUSTACEAN C - CELERY
N - NUTS F - FISH SU - SULPHUR DIOXIDE S - SESAME SO - SOYA P - PEANUTS L - LUPIN

Adults need around 2000 kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

VE VEGAN | VE? CAN BE VEGAN (ask when ordering) | V VEGETARIAN | GF GLUTEN FREE
GF? CAN BE GLUTEN FREE (ask when ordering)

AFTERNOON TEA

Served 2.00pm - 5.00pm

Cornish Cream Tea GF? VE? 12.00

Homemade saffron fruit and plain scones, homemade
strawberry jam, cornish clotted cream 1420 kcal G, D, E, SU

Full Afternoon Tea GF? VE? 27.50

St Ives smoked salmon and cucumber finger sandwiches, coronation chicken
sliders, homemade cakes and cornish cream tea 2350 kcal G, D, E, F, N, SU

Full Afternoon Tea to Share GF? VE? 40.00

Serves 2. Includes extra scones and sandwiches
3300 kcal / 1650 kcal per person G, D, E, F, N, SU

Champagne Afternoon Tea GF? VE? 37.50

Glass of champagne, smoked salmon and cucumber finger sandwiches,
coronation chicken sliders, homemade cakes and cornish cream tea
2440 kcal G, D, E, F, N, SU

VEGAN CREAM TEA AND AFTERNOON TEA OPTIONS ARE AVAILABLE;
ALLERGENS VARY BY SUBSTITUTION.

TEA & COFFEE

Decaf and dairy-free options available - please ask

Duchy House Tea 0 kcal 4.00

Earl Grey Tea 0 kcal 4.00

Speciality Teas 1 kcal 4.00

Loose Leaf Tea 0 kcal 4.00

Espresso 15 kcal 4.00

Americano 15 kcal 4.75

Cappuccino 102 kcal D 4.75

Flat White 61 kcal D 4.75

Macchiato 17 kcal D 4.00

Latte 142 kcal D, SO 5.00

Mocha 142 kcal D 5.00

Plain Hot Chocolate 182 kcal D, SO 5.00

Luxury Hot Chocolate 317 kcal D, SO 6.00

Cream and marshmallows

CAKES

Chocolate and Ale Cake V 860 kcal G, D, E, SU, SO 4.50

Lemon Drizzle V 570 kcal G, D, E 4.00

Coffee Cake V 620 kcal G, D, E 4.00

Carrot Cake V 1120 kcal G, D, E, N, SU 4.50

LIGHT BITES

£9.50 Each or 3 for £26

Cornish Sardines on Toast

Lemon and dill mayonnaise 690 kcal F, G, E, M, SU

Sweetcorn Fritters VE GF

Vegan lime and coriander mayonnaise 570 kcal SO

Smoked Mackerel Pâté GF?

Pickled cucumber, crisp bread 670 kcal F, D, G, SU

Hog's Pudding Scotch Egg

Mustard mayonnaise 1030 kcal G, E, M, SU

Halloumi Fries V

Chilli honey jam 900 kcal D, G, E

Marinated Olives & Focaccia VE

Olive oil and balsamic 470 kcal G, SU

Cornish Strawberries V

Clotted cream 420 kcal D

SOUP

Soup of the Day GF? VE? 10.00

Homemade bread. Soup allergen and calories vary, please ask

SANDWICHES

Served on white or malted bloomer, ciabatta or focaccia roll,
with mixed leaves, crisps and coleslaw.

Atlantic Prawn 14.50

Gem lettuce, Marie Rose sauce 850 kcal G, CR, E, M, SU

Cornish Crab & Avocado 17.50

Lemon mayonnaise, pickled cucumber, baby gem 900 kcal G, CR, E, M, SU

Braised Beef Brisket 13.50

Horseradish, rocket and sun-blushed tomato ketchup 900 kcal G, E, M, SU

Roast Ham 13.00

Wholegrain mustard and watercress 700 kcal G, E, M, SU

Mature Cheddar Cheese V 11.50

Onion chutney 950 kcal D, G, E, M, SU

Heritage Tomato & Mozzarella V 12.50

Basil pesto, rocket 970 kcal D, G, N, E, M

Hummus, Roasted Pepper & Courgette 670 kcal G, S, SU 11.50

Egg Mayonnaise V 11.50

Chives and mustard cress 910 kcal G, E, M, SU