

THE ART OF HOSPITALITY



EVENING MENU

A Celebration of the finest ingredients, sourced locally from the bountiful lands and pristine seas of Cornwall. Each dish is carefully crafted by our Chefs to highlight the vibrant flavors of the season.

THE
BEACH
KITCHEN

2 COURSES £24.95 P.P

CHOOSE A STARTER, A MAIN AND A SIDE OR A
MAIN, A SIDE AND A DESSERT

3 COURSES £26.95 P.P

CHOOSE ONE FROM EACH SECTION

A GOURMET SELECTION IS AVAILABLE
AT A SUPPLEMENT

STARTERS

CHOOSE ANY ONE

SOUP OF THE DAY

(Please ask your server)

Served with garlic bread

FRESH CRAB & SWEET CORN SOUP

(Add a fresh crab meat at £1.95)

Served with garlic bread

SUMMER BREEZE SALAD (V)(GFOA)

Fresh seasonal greens & fruits, feta cheese in Honey mustard smoky barbeque dressing served with
crusty garlic bread

HONEY SIRACHA CHICKEN

Served with crispy noodles topped with sour cream

GOURMET OPTION

AVAILABLE WITH SUPPLEMENT AS STATED

FRESH CRAB SALAD ON WELSH RAREBIT + £3.95

Classic Welsh rarebit topped with lime scented fresh crab meat salad & sour
cream - Add an extra dollop of crab salad at £4.95

(V) VEGETARIAN (VG) VEGAN (N) CONTAINS NUTS (GF) GLUTEN FREE (GFOA) GLUTEN FREE OPTION
AVAILABLE PLEASE INFORM YOUR SERVER BEFORE ORDERING IF YOU OR ANYONE IN YOUR DINING
PARTY HAS ANY KNOWN FOOD ALLERGIES OR INTOLERANCE. A DISCRETIONARY 10% SERVICE CHARGE
IS LEVIED ON THE TOTAL BILL ALL PRICES ARE INCLUSIVE OF VAT.

MAINS

CHOOSE ANY ONE

FOUR CHEESE TORTELLINI (V)

Orange & Lemon butter sauce served with garlic bread

TAGLIATELLE FUNGHI (GF/VGOA)

In creamy mushroom sauce

SAFFRON RISSOTO WITH GRILLED PRAWNS

Juicy prawns marinated with aromatic Indian spices infused with creamy saffron Flavor arborio rice

HERB CRUSTED FISH WITH CREAMY DILL SAUCE

Pan seared fish with herb crust accompanied with roasted potatoes, honey glazed carrots and green peas in a creamy dill sauce

ASIAN CHICKEN BOWL

Tossed with exotic vegetables in a sweet spicy tangy sauce served with sticky rice

PIZZA

PIZZA DIAVOLO

Spicy salami, cheddar, mozzarella

BBQ CHICKEN

Barbeque sauce roast chicken, BBQ sauce, pickles, jalapenos

BUTTER CHICKEN

Juicy chicken tikka, aromatic tomato sauce, onion, cheddar, mozzarella

SIGNATURE STAR (V)

Olives, onions, cheddar, mozzarella, feta cheese and tomato sauce

SIDES

CHOOSE FROM GARLIC BREAD, SIGNATURE CHEESY KULCHA
BREAD ROAST POTATOES AND GRILLED VEGETABLES

(V) VEGETARIAN (VG) VEGAN (N) CONTAINS NUTS (GF) GLUTEN FREE (GFOA) GLUTEN FREE OPTION
AVAILABLE PLEASE INFORM YOUR SERVER BEFORE ORDERING IF YOU OR ANYONE IN YOUR DINING
PARTY HAS ANY KNOWN FOOD ALLERGIES OR INTOLERANCE. A DISCRETIONARY 10% SERVICE CHARGE
IS LEVIED ON THE TOTAL BILL ALL PRICES ARE INCLUSIVE OF VAT.

GOURMET OPTION

AVAILABLE WITH SUPPLEMENT AS STATED

FRESH FISH OF THE DAY

+ £ 8 . 9 5

Please ask your server about the selection of this day

BRAISED CORNISH LAMB SHANK

+ £ 1 1 . 9 5

Mashed potatoes, thyme & red wine jus and exotic vegetables

DESSERTS

CHOOSE ANY ONE

PASSION FRUIT CHEESECAKE

Creamy tangy dessert infused with tropical passion fruit, set on a buttery biscuit base

TWO SCOOPS OF HOUSE - MADE ARTISAN ICE CREAM (CONTAINS EGGS)

Choose from Madagascan Vanilla, Belgian Chocolate, Salted Caramel or Coconut & Mango
(Add a 25ml. shot of Bailey's Kahlua or Cointreau to your ice cream for an Additional £ 4.95)

GOURMET OPTION

AVAILABLE WITH SUPPLEMENT AS STATED

CORNISH CHEESE PLATTER

+ £ 3 . 9 5

Selection of three local cheeses with Accompaniments

CHOCOLATE DOME (SIGNATURE)

+ £ 4 . 9 5

55% Belgian chocolate dome, Vanilla foam, salted caramel ice cream,
drizzled with salted caramel sauce

(V) VEGETARIAN (VG) VEGAN (N) CONTAINS NUTS (GF) GLUTEN FREE (GFOA) GLUTEN FREE OPTION
AVAILABLE PLEASE INFORM YOUR SERVER BEFORE ORDERING IF YOU OR ANYONE IN YOUR DINING
PARTY HAS ANY KNOWN FOOD ALLERGIES OR INTOLERANCE. A DISCRETIONARY 10% SERVICE CHARGE
IS LEVIED ON THE TOTAL BILL ALL PRICES ARE INCLUSIVE OF VAT.

THE
BEACH
KITCHEN

