

Autumn @ Talland Bay Hotel

Homemade Bread & Whipped Butter

£4

(Bread will be served to the table as standard, please inform a member of the Team if you do not wish to have it)

Starters

From the Sea

Local Scallops
Roast Celeriac - Truffle
- Hazelnut & Apple
Dressing
£18

St Austell Bay
Mussels
Cornish Cider - Leek -
Pancetta
£16

Pastrami Cured
Salmon
Horseradish Crème
Fraiche - Pickled
Cucumber - Herb
Pancakes
£16

From the Farm

Soy Glazed Belly
Pork
Charred Pak Choi -
Coriander - Chilli
Dressing
£13

Pan Roasted Wood
Pigeon
Coffee, Vanilla Glazed
Beetroots - Smoked
Shallots - Ginger Puree
- Hibiscus Blackberries
£16

From the Garden

Pumpkin Tart Tatin
Goats Cheese - Sage Crisps
£12

Jerusalem Artichoke Velouté
Four Cheese Arancini - Truffle
£10

A 10% Optional Service Charge will be added to your bill
Please Inform a member of the Team of any dietary requirements as all ingredients may not be listed

Mains

From the Farm

Roasted Loin of Venison
*Blackberry – Celeriac – Beetroot &
Black Pudding Tart*
£32

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Beef Short Rib Bourguignon
*Pomme Puree – Glazed Carrot –
Cavolo Nero*
£18

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8oz Rump Steak
*Café de Paris - Skinny Fries – Rocket
& Parmesan Salad*
£26.50

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From the Sea

Cornish Seafood Medley
*Selection of Fish & Shellfish – Saffron
New Potatoes – Fennel – Spiced
Shellfish Sauce*
£30

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Looe Sea Bass
*Roasted Butternut Squash – Potato
Dumpling – Wild Mushrooms –
Red Wine Tartare*
£29

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Local Fish & Chips
*Curry Tartar - Crushed Peas, -Triple
Cooked Chips*
£20

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From the Garden

Mushroom Wellington
Braised Leek – Pickle Shallot – Blue Cheese – Truffle Pome Puree
£16

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Desserts

From Pastry

Milk Chocolate Sundae

Chocolate Mousse – Brownie – Candied Nuts – Orange & Mascarpone Ice-Cream
£12

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Apple Tart

Caramelised Apple – Brandy Custard – Walnuts – Miso Ice Cream
£14

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Milk Chocolate & Pear

Milk Chocolate Namelaka – Pear – Tonka Bean – Hazelnut – Rice Pudding Ice Cream
£14

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Butternut Squash Cake

Cream Cheese Mousse – Bitter Orange – Butternut Squash Custard – Orange Tuilles –
Muscovado Ice Cream
£14

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Blackberry Pavlova

Vanilla Meringue – Lavender & White Chocolate Mousse – Fresh Blackberries – Lemon
£12

From the Cheese Board

3 Cheese - £14 or 6 Cheese - £16

Cornish Yarg – Lynher Dairies

Driftwood Goats Cheese – White Lake Cheese

Dulse & Sea Lettuce – Sharpems

Truffler Brie – Curds & Croust

Old Winchester – Lyburn Cheese

Devon Blue – Neal's Yard

Autumn Tasting Experience Menu

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£100 Per Person
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Nibbles

Talland Bay No1 Gin & Fever Tree Mediterranean Tonic (Cornwall, England)

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Jerusalem Artichoke

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Wood Pigeon

Adobe Reserva Carmenere (Chile)

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Local Scallops

Fitz Sparkling Wine (Surrey, England)

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Loin of Venison

Chateau Coulon Corbieres (South of France)

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Pear

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Butternut Squash

Berton Vineyard Botrytis Semillon Riverina (South Australia)

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Cheese Served Table Side

Hidalgo Oloroso Sherry (Jerez, Spain)

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Petit Fours

Tea or Coffee (Tugboat, Truro or Cornico Coffee, Wadebridge)

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