



THE
CORNWALL

Pentewan Rd, Tregorrick,
Saint Austell PL26 7AB
www.thecornwall.com

Please let your server know if you have any allergies
as all dishes are freshly made and can be altered
(*supplements apply on inclusive packages)

Autumn Menu

SERVED FROM 18.00 - 21.30

TO BEGIN

AUTUMN SOUP £6
Please choose your bread

FIRE AND SALT MACKEREL (GF)
£7 SMALL, £14 LARGE
Pickled and charred mackerel, sweet pickled vegetables, smoked chilli jelly, hazelnut

GOATS CHEESE BRUSCHETTA
£8 SMALL £16 LARGE
Grilled Rachel Goat's cheese, toasted focaccia, fig and apricot chutney, candid pecan, fresh fig, our maple syrup

WOOD PIGEON (GF)
£8 SMALL, £16 LARGE
King oyster mushroom, bacon jam, chicory, blackberry, olive

WEST COUNTRY MUSSELS (CAN BE GF)
£7 SMALL, £14 LARGE
Cider, pancetta, leeks, cream, parsley, sourdough

AUTUMN SALAD (GF)
£7 SMALL, £14 LARGE
Roasted pumpkin, artichoke crisps, charred Castell Franco, Aioli, crispy onion, sage, apple, smokey sundried tomatoes, citrus

HANDMADE ARTISAN PIZZA

MARGHERITA £12
Tomato base, buffalo mozzarella, basil

MEDITERRANEAN £14
Tomato base, charred vegetables, spinach, mozzarella

AMERICAN HOT £15
Pulled brisket, chipotle sauce, roquito, sour cream

BBQ PULLED PORK £14
BBQ base, spring onions, peppers, rocket

THE MAIN EVENT

CORNISH HAKE (GF) £18
Mussel Bourride, sea herbs, saffron potato

ROOT VEGETABLE GNOCCHI (GF) £16
Three different seasonal gnocchi, sautéed with tomato, olive, spinach, spring onion, citrus dressing

BRETON STYLE CHICKEN (GF) £19
Pot roasted supreme of chicken with rough cider, pancetta, leek, baby onions, parsley and clotted cream, fondant potato, tenderstem

VEGETABLE THALI (VEGAN) £16
Autumn vegetable and nut curry, dhal, chutney, pickle, wild rice, marinated tomatoes, breads

CORNISH GURNARD (GF) £18
Fried in a lime and corn crumb, Pak choi, Malaysian style broth, toasted almonds, wild rice

BRAISED OXTAIL (GF) £19
Bourguignon style, wild mushrooms, celeriac, spinach, gremolata

FAVOURITES

FISH N CHIPS (GF) £15
Gluten free battered cod, minted peas, tartare sauce, scrunch chips and fresh lemon

THE CORNWALL BEEF BURGER £16
Emmental cheese, onion marmalade, pickle, tomato, little gem, slaw, fries, brioche bun

CHICKPEA, SWEET POTATO
& BEAN BURGER £16
Grilled halloumi, Chilli jam, pickle, tomato, little gem, slaw, fries, brioche bun

WEST COUNTRY 8OZ RIB EYE £28*
Cooked to your liking on our char grill with confit tomato, watercress, baked mushrooms, Scrunch chips and roasted onion

SIDES

£3.50

Scrunch chips
Skinny fries
Creamy mashed potatoes
Steamed vegetables
Chilli fried broccoli
Creamy spinach
Mixed salad
French beans, garlic & pancetta
Blue cheese sauce or Peppercorn sauce

IT'S ALL ABOUT THE PUDDINGS

BLACK FOREST GATEAU £7
Sour cherry ice-cream

FINE APPLE TART £7
Caramel syrup, Hicks and Healeys whiskey ice-cream

TONKA BEAN PANNACOTTA £7
Honeycomb, nut granola, candied oats and pecans, maple syrup

AUTUMN BERRIES (GF, DF) £7
Blackberry jelly, fresh, frozen and crispy berries, berry macaron, blueberry marshmallow, cassis sorbet

CHEESE OF THE DAY £9
A specially selected cheese with its own accompaniments

CHEESE PLATTER £11*
Three of our favourite cheeses: with fig, celery, apple chutney and a biscuit selection

(*DENOTES £8 SUPPLEMENT
APPLIES TO INCLUSIVE RATE PACKAGES)

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