



12-14:30 ~ 18:30-21

Our aim at Talland Bay Hotel is to utilise the very best from local produce. We operate in a Nose to Tail way of cooking, using sustainable fish, meat & vegetables with the ever-changing seasons.

From The Farm - Philip Warren Butchery - Bodmin Moor to Exemoor

From The Sea - Simply Fish - Looe & Cornwall

From The Garden - Tamar Fresh - Saltash

From The Creamery - Roddas Creamery - Redruth

To Start

From The Garden

Jerusalem Artichoke Veloute

Vegan Option Available

Truffled Arancini & Wild Garlic Yarg Pesto & Roasted Hazelnut
£9

Truffled Egg Yolk Ravioli

Morels & Miss Muffet & Tarragon

£11

From The Farm

Pressed Smoked Ham Hock & Roast Chicken Terrine

Liver Parfait & Pickled Rhubarb & Sour Dough

£9

From The Sea

Cornish Scallops

Caramelised Cauliflower & Curry
Oil & Lime & Vanilla & Cashew

£13

Cornish Mackerel

Smoked Mackerel Scotch Egg &
Scorched Fillet & Beetroot &
Buttermilk Horseradish

£12





For Main

From The Garden

Wild Mushroom Gnocchi

Cornish Nanny &
Roasted Cauliflower &
Charred Onion Broth
£18

**New Season Wild Garlic
Risotto**

Vegan Option Available
Chestnut Mushroom & Goats Curd
& Crispy Shallots
£18

From The Sea

Dover Sole Grenobloise

Confit Potato Chips & Cucumber
& Seasonal Greens &
Grenobloise Butter
£24

Roasted Pollock

Brown Shrimp & Wild Mushroom
Ketchup & Sarladaise Potato &
Lovage
£19

Day Boat Fish & Chips

Lushingtons Beer Batter &
Triple Cooked Chips & Marrow
Fat Mushy Peas & Tartare Sauce
& Batter Bits
£18

From The Farm

West Country Glazed Brisket

Pomme Puree & Honey & Ginger
Carrots & Scorched Onion &
Horseradish Crumb - **£20**

Talland Bay Duck Plate

Roasted Breast & Sesame & Soy
Glazed Duck Sausage & Celeriac &
Miso & Rhubarb - **£22**

West Country Lamb

Roasted Rump & Faggot Pie &
Smoked Aubergine & Pomme Puree &
Spinach & Basil - **£22**

Pork Wellington

Tenderloin & Baked Apple & Salt
Baked Turnip & Apple Puree - **£20**





For Main

Westcountry Moorland 8oz Steaks

All to be served with a potato & vegetable side dish plus a sauce

Rump

Rear side, flavour full

£18

Fillet

£10 Supplement for DBB Guests

Smaller end of the tenderloin, Prime Cut

£32

Cote De Bouef

£40 Supplement for DBB Guests

A large Rib-Eye roasted on the bone

Sharing Board for Two

£60

Potato's

Truffled Mash



Triple Cooked

Chips



Dauphinoise

Potatoes

Vegetables

Winter Greens



Glazed Baby

Carrots



House Salad

Sauces

Bearnaise



Café De Paris



Three Peppercorn

all sides are £4 each

Tasting Menu available of an evening on request

We take every precaution to ensure we avoid cross contamination & endeavour to ensure no guests are not served items which they may be allergic to.

Please inform us if you suffer from any allergies & we will be certain to attend to your needs.





To Finish

Sweet Things

Rhubarb, Orange and Custard

Poached Rhubarb & Orange Ganache & Ginger Sable &
Rhubarb and Custard Ice Cream
£10

70% Cocoa Dark Chocolate Delice

Saffron & Poached Pear & Dulce de Leche
£10

Apple & Pear Tarte Chiboust

Caramelised Miso Ice Cream
£10

Savoury Dessert

Blue Cheese & White Chocolate Ganache

Port & Grape Gel & Candied Hazelnuts
£10

Cheese Board

Homemade Chutney & Quince Jelly & Celery & Grapes & Artisan
Biscuits

Whales borough Farm (Cheesemaker - Sue Proudfoot)

Cornish Crumbly - Lively & Acidic & Lancashire Style

Nanny Muffet - Sweet & Continental Style

Kennall Vale (Cheesemaker - Julie)

Cheeses are made from milk from their own Ayrshire herd farm near
Ponsanooth.

St Gluvias - Hard & Buttery & Full Flavour & Unpasteurised

White Lake Cheese LTD, Pylle, Shepton Mallet, Somerset

Driftwood Goats Cheese - Citrus & Tangy & Ash Rind

Cornish Gouda Co. (Cheesemaker - Giel Searing)

Made near Lanreath using milk from their own herd. All cheeses are
pasteurised and made with traditional rennet.

Extra Mature Gouda - 18 Months & Hard & Dry & Nutty

Curds and Croust (Cheesemaker - Martin Gaylard)

Using pasteurised milk from within 30 miles of the dairy in Redruth

Russet Squire - Cornish Cider & Sweet & Pungent & Vegetarian

Boy Laity - Buttery & Rustic & Creamy

Cornish Cheese Co (Cheesemaker - Philip Stansfield)

Cornish Nanny - Blued & Goats' Milk & Chalky & Bold

3 Cheese £12 & 6 Cheese £16

