



18:30-21

Our aim at Talland Bay Hotel is to utilise the very best from local produce, using sustainable fish, meat & vegetables with the ever-changing seasons.

From The Farm - Philip Warren Butchery - Bodmin Moor to Exmoor
From The Sea - Simply Fish - Looe & Cornwall
From The Garden - Tamar Fresh - Saltash
From The Creamery - Roddas Creamery - Redruth

Canapes

Amuse Bouche

To Start

From The Garden

Mushroom Gyoza

Ginger & Shiitake Broth
£11

**Heritage Beetroot Tarte
Tatin**

Blue Cheese Mousse & Candied
Nuts & Granny Smith Apple
£11

From The Sea

Pastrami Cured Salmon £12

Beetroot Slaw & Pickled Beetroot & Horseradish Crème Fresh &
Beetroot Crisp

Cornish Scallops £18

Potted Shrimp & Celeriac & Apple & Hazelnut

Looe Fish Cake £18

Lobster Bisque & Basil & Saffron Mayo

From The Farm

Cider Braised Pork Cheek £12

Celeriac Remoulade & Caramelised Apple & Puffed Pork





For Main

From The Garden

**Butternut Squash & Ricotta
Ravioli**

Broccoli & Sage & Ricotta
Sauce
£17

Roasted Cauliflower Steak

Pickled Leeks & Nut Granola &
Black Garlic &
Smoked Cheddar Sauce
£18

From The Sea

Looe Plaice Grenobloise

Pink Fur Potatoes & Lemon &
Capers & Cucumber & Sea
Vegetables
£26

Day Boat Fish & Chips

Lushingtons Beer Batter &
Triple Cooked Chips & Mint
Crushed Peas & Tartare Sauce
£18

Local Cod

Seaweed Hollandaise & Sprout
Tops & Cauliflower
£24

From The Farm

Slow Cooked Beef Bourguignon

Beef Short Rib & Caramelised Shallots & Smoked Mash & Glazed
Carrot
£24

Loin of Venison

Game Pithivier & Maple Gazed Squash & Wild Mushrooms
£32

Spiced Creedy Carver Duck Breast

Confit Leg Croustillant & Poached Quince & Heritage Beetroot &
Quince & Port Puree
£28





For Main

35 Dry Aged Phillip Warren Steaks

All to be served with a potato Terrine & Wild Mushrooms & Bearnaise sauce

10oz Sirloin
£32

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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.

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





To Finish

Sweet Things

Talland Chocolate Forest Floor

Poached pear & Apple & Hazelnuts & Milk Chocolate
£12

Blackberry and Lemon Entremet

White Chocolate Blondie & Liquorice & Blackberry Sorbet
£12

Plum Bakewell Tart

Poached Plums & Hazelnuts & Vanilla
£12

Sharing Dessert for 2

Pear Tart Tatin & Crème Anglaise & Saffron Ice Cream
£20

&

Cheese Board

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

Smuggler

Farmhouse Cheese & Red Vain & Deep & Creamy

Nanny Florrie

Sweet & Nutty Goats Cheese & Matured 4-6 Months

Sergeant Pepper

Zingy & Crushed Peppercorns & Salt

Helford Blue

Full Fat & Gorgonzola & Edible Rind

Cornish Jack

English Emmenthal & Tangy & Fruit Finish & Matured 4-6 Months

Polmarkyn Grey

Ash Coated & Unpasteurised & Goats Cheese & Soft & Creamy

3 Cheese £14 & 6 Cheese £18

