



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 & Lovage & Saffron Mayo

From The Farm

Roasted Pigeon £18

Glazed Fig & Foie Gras & Confit Leg Terrine
& Port Gel & Pain D'Epice





For Main

From The Garden

Open Ravioli

Halloumi Cheese & Grilled
Aubergine & Sundried Tomatoes
£17

Roasted Cauliflower Steak

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

From The Sea

Looe Plaice

Hazelnut Crust & Jerusalem
Artichoke Cresse &
Wild Mushroom
£26

Day Boat Fish & Chips

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



From The Farm

Slow Cooked Beef Bourguignon

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

Venison Loin

Potato Terrine & Butternut Squash & Pear & Wild Mushroom
£30

Creedy Carver Duck

Pan Roasted Breast & Confit Leg Croustillant & Blackberry &
Heritage Beetroot
£28





For Main

35 Dry Aged Phillip Warren Steaks

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

8oz Fillet

£40

(DBB SUPPLEMENT - £10)

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

Dark Chocolate & Orange Delice

Crème Fraiche & Orange

£12

Toffee Apple

White Chocolate & Apple & Ginger & Pecans

£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

