

THE CORNWALL HOTEL

Welcome to The Cornwall!

The Cornwall isn't just a hotel; it's your home away from home in the heart of Cornwall. Nestled in 43 acres of woodland you are surrounded by Cornwall's natural beauty, making The Cornwall the perfect spot to unwind. Enjoy a woodland walk around the estate, or venture to one of the many beaches nearby.

Whether you're here for a getaway, family time, or a special event, The Cornwall is your base for making memories.

Your story begins here – welcome to The Cornwall!

We hope you enjoy your time here with us!

The Cornwall Team



Please make a member of the team aware of any dietary requirements,

GF = Gluten Free / V = Vegetarian / VE = Vegan/ DF = Dairy Free

GFO = Gluten Free Optional / DFO = Dairy Free Optional

Supplements for inclusive guests are noted.

When dining at The Cornwall, a discretionary service charge of 10% will be added to your bill, which is shared in full with our team (Restaurant and Tea Room only).

EVENING MENU

SERVED
6PM - 9.30PM

STARTERS

Toasted Sea Salt & Rosemary Focaccia (VE, DF)
balsamic vinegar and olive oil
6.95

Salt & Pepper Squid
roast garlic mayonnaise
9.50

Spider Crab Croquettes
saffron aioli
8.95

Charcuterie Selection (DF, GFO)
cured meats, olives, balsamic onions, salad and focaccia
9.95

Crispy Camembert Wedges (V)
cranberry sauce and rocket
8.95

Cornish Market Soup of the Day (VGO, GFO)

homemade sea salt and rosemary focaccia

8.95

Cornish Steamed Mussels (GFO, DFO)

white wine and garlic cream sauce, toasted focaccia

9.95

Baked Cornish Scallops (GFO, DFO)

rich white wine sauce, gruyere cheese topping

13.95

£5 supplement

Ham Hock Terrine (GF, DF)

homemade piccalilli, crispy croutes

8.95

Smoked Duck Salad (GF, DF)

celeriac remoulade, chicory, orange reduction, candied walnuts

9.95





MAINS

Fragrant Thai Green Curry (GF, DF, VGO)

pak choi, mangetout, jasmine rice and prawn crackers

vegetable 17.50

chicken 19.00

king prawn and mussels 21.00

Steak Sizzler (GF, DFO)

Cornish rump steak, mushrooms, roasted new potatoes,
onions, stilton with a side of seasonal vegetables

24.95

Slow Cooked Cornish Pork Belly (GF)

braised red cabbage, fondant potato, caper and apple

sauce

23.95

Steamed Cornish Mussels (GFO, DFO)

white wine and garlic cream sauce, toasted sea salt
focaccia, rustic chips

19.00

Braised Beef Bourguignon (GF, DFO)

creamy mashed potato, pancetta, mushrooms, baby
onions and seasonal vegetables

23.95

8oz Char-Grilled Sirloin Steak (GFO, DFO)

confit tomatoes, portobello mushroom, onion rings and
rustic chips

32.00

£10 supplement

Black Garlic Marinated Celeriac Steak (GFO, DFO, VGO)

confit tomatoes, portobello mushroom, onion rings and
rustic chips

19.95

Catch of the Day (GF, DFO)

sauteed potatoes, gherkins, capers, pickled shallots and
a seaweed and fresh herb nut brown butter

23.95

Pasta Dish of the Day (VGO, DFO, GFO)

please ask your server for today's dish

19.95

SIDES

Dressed House salad (VG, GF)

4.95

Garlic mushrooms with parsley (VGO, GF)

6.95

Blue cheese sauce (GF)

2.95

Peppercorn sauce (GF)

2.95

Rustic Chips (VG, GF)

4.95

Onion Rings (VGO, GFO)

4.95

Seasonal Vegetables (VGO, GF)

4.95

Sauteed new potatoes (VG, GF)

4.95

