

# TERRACE BAR MENU

Served 11:30am - 9pm



Why not indulge  
and try one of our  
cocktails - perfect with  
our small plates

## SMALL PLATES

**Marinated Olives (VG)** 5  
Homemade focaccia, cold pressed rapeseed oil, aged balsamic

**Porthilly Oysters** 3.5  
Potato tempura, seaweed tartare or Natural with samphire vinegar, whey, salty fingers

**Scotch Egg** 4.5  
& whiskey mayonnaise

**Damson & Helford Blue Tart (V)** 4.5

**Smoked Mackerel Doughnuts** 6.5  
Horseradish, crème fraîche, smoked herring roe

**Roasted Bone Marrow** 5  
Pickles, parsley, sourdough

**Broad Bean Fritters (VG)** 5  
Split pea puree, mint, cucumber, pickled red onion, flat bread

**Salt & Pepper Squid** 7.5  
Radish, chilli, coriander, lemongrass and kaffir lime

**Lobster & Crab Croquettes** 9.5  
Lobster mayonnaise

## CLASSICS

**Duck Liver Parfait** 7.5  
Pickled vegetables, damson jelly, brioche

**Mount Haven Fish Cakes** 9.5  
Celeriac remoulade, beets, watercress

**Fowey Mussels**  
White wine, smoked buttermilk  
Homemade bread (small) 8  
Hand Cut Chips (large) 15

## SIDES

**Hand Cut Chips** 4  
With smoked sea salt

**Padstow Kitchen Leaves** 3.5

**Panzanella Salad** 4.5

**Charred Seasonal Greens** 3.5

## SWEETS & TREATS

**Sticky Toffee Pudding** 7  
Caramel sauce, buttermilk ice cream

**Chocolate Mousse** 7  
Praline, raspberry sorbet & meringue

**Selection of homemade ice creams & sorbets** 6.5

## FOOD ETHOS

We strive to source local, sustainable and seasonal food, with a target to reduce waste. Sustainability is at the heart of everything we do.

Most of our suppliers are based in Cornwall and include Fish for Thought, Pear Tree Farm for our meat, with most of our vegetables and salads grown organically at Gear Farm, Good Earth Growers and Padstow Kitchen Gardens.

Please let our staff know if you have any special dietary requirements or you require allergy information.

All prices include VAT. Service charge is not included.