

SHORECREST

RESTAURANT | BAR

LATE TEA

- Heavy Strawberry Jam and Roddas Clotted Cream
with Buttermilk Scones £14
- Dry Cure Smoked Salmon
with Potato, Cheese and Chive Scones £16

SNACKS | 5m-7pm (available to take away)

- In a Basket Corndogs
with Chilli and Mustard Pickles
- 28 Day Aged Beef Burger
with Smokey Cheese, Pickles and Fries
- Fire Roasted Cajun Sweetcorn
with Crispy Chicken Skin and Herbs

- £14 Confit Chicken Tikka Wings
with Mint and Mango
- £18 Black Onion Seed and Spring Onion Bhaji
with Herb Yogurt
- £8 Butter Pheasant Samosas
with Madras Aioli and Crispy Dried Onions

DINNER | 5pm-9pm

EARTH (vegan)

STARTERS

- Fried Artichokes (ve) (n) £9
with Beetroot and Sesame Hummus and Rye
- Nettle Risotto (ve) £11
with Wild Flowers and Parmesan

MAINS

- Grilled Szechuan Cauliflower Steak (ve) (n) £17
with Smoked Corn, Radish and Nut Salad
- Grilled Asparagus (ve) (n) £18
with Borage, Dandelions, Smoked Almonds and Chamomile Aioli
- Roasted Aubergine (ve) £20
with Pomegranate, Balsamic Onion and Pine Nuts

SEA

STARTERS

- Porthilly Mussels £15
with Camel Valley Black Garlic and Herb Cream
- Local Brown Crab Cakes £13
with Celeriac Sriracha Remoulade

MAINS

- Whole Plaice £26
with Samphire, Cockles, Burnt Salt Butter and Dill Potato Mousseline
- Herb Crusted Cod Loin £28
with Mussels, Potatoes and Spicy Sausage Broth
- Classic Battered Fish and Chips £17
with Mushy Green Peas, Tartare Sauce and Curry Sauce

LAND

STARTERS

- Crispy Pancetta £14
with Fried Duck Eggs on Marmite Waffles and Maple Syrup
- English Asparagus £11
with Chicken Scratchings and Confit Hens Yolk
- Chorizo and Butter Beans on Toast £12
with Mushroom Ketchup and Black Truffles

MAINS

- Wafer Thin Dry Cure Roasted Beef £26
with Wild Garlic Potato and Balsamic Onion Salad
- Local Black Spot Porchetta £24
with Peppery Rocket and Ciabatta Salad

DESSERT

- Cornish Summer Elderflower Pressé Jelly £7
Ginger Cake Ice Cream
- Cornish Strawberry and Vanilla Cream Tartlet £8
Pistachio Praline (ve) (n)
- Milk Chocolate Mousse £7
Orange and Local Bees Honeycomb
- Black Cherry Baked Alaska £8
with Honey Meringue
- Passion fruit and White Chocolate Baba £8
with Compressed Pineapple and Strawberries

n = nuts | ve = vegan

For further details about allergens, please ask your server.
10% Service Charge Applies.