

Silks Bistro & Champagne Bar

Menu

Tapas

Marinated Olives £3.95

Selection of Homemade Breads with Dipping Oil & Balsamic £4.95

Deep Fried Oysters, Balsamic Reduction £8.50*

Smoked Paprika Floured Squid, Grana Padano Parmesan Mayo £6.75

Hummus Sun-blushed Tomatoes, Pitta Bread £4.75

Chorizo & Cornish Hogs Pudding, Shallots & Red Wine Reduction £4.50

Crevettes in Garlic, Atlantic Rosemary & Lemon £5.95

Tempura of Seafood, Wasabi Dip, £7.95

3 Shucked Oysters on Crushed Ice, Red Wine Vinaigrette £9.00*

Plateau de Fruits de Mer (Serves Two)

Two Shucked Cornish Oysters, Two Baked Scallop St Jacques, West Country Crab, Crevettes,
Home-Cured Cornish Mussels, Clams, Squid, Organic Cornish Seaweed
Served on Crushed Ice with Silks House Dips
£28.00*

Starters

Homemade Soup of the Day, Homemade Fantail Cornish Milk Roll
£6.50

Chicken Liver & Local Perry Parfait, Dressed Leaves, Pear & Sultana Chutney, Granary Toast
£5.95

West Country Crab Cakes, Charred Chicory Leaves, Remoulade
£7.95

Baked Goats Cheese & Red Onion Marmalade Tart, Dressed Leaves, Cumberland Sauce
£6.95

Smoked Salmon, Dulce Dulce, Dressed Leaves, Lilliput Capers, Granary Bread
£7.95

Silk's Chicken Caesar Salad with Parmesan, Anchovy, Home Baked Croutons, Crispy Pancetta
Starter £7.50 Main £11.50
Vegetarian Starter £6.50 Vegetarian Main £9.50

Mains

Three Counties Cheese Double Baked Soufflé, Sautéed New Potatoes, Roasted Butternut Squash,
Pomegranate (v) £12.95

Sautéed Wild Mushrooms in Pappardelle Pasta,
Rocket Leaves, Gran Moravia Parmesan, Toasted Homemade Olive Loaf (v) £12.95

Prosciutto Wrapped Ballotine of Chicken, Sun-blushed Tomatoes, Mozzarella & Fresh Basil,
Oregano Fondant, Wheel Rose Crème Fraiche, Mediterranean Vegetables £15.95

Baked Pollack Fillet, Saffron and Vermouth Cream Sauce,
Dill Crushed New Potatoes, Trio of Steamed Florets £19.45*

Roasted Lamb Rump, Port and Red Currant Jus,
Olive Potatoes, Fine Beans, Roast Cherry Vine Tomatoes £18.45

Beer Battered Fish of the Day,
Hand Cut Skin on Chips, Garden Peas, Homemade Tartare £14.50

Tournedos Rossini; 6oz Fillet Steak, Crouton, Pate, Madeira Sauce,
Fondant Potato, Minted Crushed Peas, Stem Broccoli £32.50*

8oz Sirloin Steak, Roasted Cherry Vine Tomatoes, Hand Cut Chips, Field Mushroom, Beer
Battered Onion Rings £21*
Surf and Turf: add Garlic Crevette or Scallop St Jacques £26.95*

Silks Atlantic Bouillabaisse: West Country Mussels, Clams, Squid, Crevette & Haddock in
Provençal served with Rouille & Granary Bread
Starter: £11.95* Main: £21.95*

Moules Mariniere: Local Mussels, Onions, Garlic, Lemon, White Wine, Cream, Parsley
Starter: £8.95* Main: £15.50

Lobster available with 24 hours' notice (Thermidor or Simply Poached) £POA*

Mains Salads

Cornish Yarg, Roasted Walnuts, Butternut Squash, Super-Seeds, Pomegranate, Dressed Leaves
Balsamic Dressing £10.95

Whole Dressed South West Crab,
Avocado, Mango, House Leafs & Pine Nut Salad £12.95

Locally Smoked Duck, Prosciutto, Chorizo,
Sun-blushed Tomatoes, Olives, Mushrooms, Peppers, Garlic, Hummus, Tortillas Crisps £12.95

(Please ask us for additional vegetarian and vegan option of the day where available)

Sides

Steak Sauces ~ Cafe de Paris Butter, Rainbow Peppercorn, Classic Chasseur £3.50

Home-grown Rosemary & Sea Salt New Potatoes £3.50

Skin-on Hand Cut Chips £4.50 Parmesan Fries £4.95 Sweet Potato Fries £4.95

Homemade Onion Rings £3.50

House Side Salad £3.50

Selection of Vegetables £4.75

Desserts

Selection of Ice Cream or Sorbet £4.50

Pimm's and Summer Fruit Pudding, Strawberry Ice Cream £6.95

Passion Fruit Crème Brûlée, Honey Blossom & Honey Comb Ice £6.95

Warm Sticky Toffee Pudding, Caramel Sauce, Clotted Cream £6.95

Chocolate & Pistachio Nut Torte, Cornish Salted Caramel Ice Cream £6.95

Selection of Cheeses

Blue Cheese, Cornish Yarg, Camembert, Westcountry Cheddar, Biscuits & Homemade Chutney
£7.95*

Wherever possible we use locally sourced meat, dairy and fish. Please see the list of our suppliers below. For more information do not hesitate to ask one of our staff members.

Smoked Meat & Fish – The Cornish Smokehouse (St Ives)

Oysters – Porthilly

Meat – M Yates & Son (Newquay), L George Butchers (St Newlyn East)

Fruits and Vegetables – Newquay Fruits (Newquay)

Seaweed – The Cornish Seaweed Company (Falmouth)

Seafood – Celtic Fish & Game (St Ives)

Sea Salt – Cornish Sea Salt Company (Lizard Peninsula)

Cornish Yarg – Lynher Dairies (Truro)

Milk and Dairy – Lillie Brothers (Falmouth)

Cornish Blue – Stansfield Farm (Bodmin Moore)

Cornish Camembert & Brie – Trevarrian Cornish Creamery (Newquay)

Local Drinks Supplier – St Austell Brewery

***Supplement for half board hotel guests**

All allergens are available separately. Please inform our team if you have any allergies.

All menu items are cooked freshly on the premises and are subject to availability.

A Selection of Sandwiches

Choose White or Granary Sliced Bloomer, with Dressed Leaves & Homemade Crisps

Home Cooked Ham, Mustard or Piccalilli £6.95

Westcountry Cheddar, Sweet Chilli Tomato Jam £5.25

Smoked Salmon, Saffron & Poppy Seed Dressing £7.95

Bacon, Camembert, Cranberry Sauce £6.75

Cornish Crab £8.95

Sliced Sirloin of Beef, Red Onion Marmalade (when available) £7.95

Afternoon Teas

Silk's Full Afternoon Tea

An elegant Afternoon Tea served on our 3 tier stands with a selection of luxury finger sandwiches, a selection of homemade cakes and sweet treats, homemade scones, strawberry jam and Cornish clotted cream with a pot of tea or your favourite coffee
£28 for 2 persons

Cornish Cream Tea

2 Homemade Scones Served with Cornish Clotted Cream & Strawberry Jam,
With a choice of Tea or Coffee £6.25

Hot Drinks

Pot of English Breakfast Tea £2.95

Speciality Teas: Lemon and Ginger, Camomile, Peppermint or Earl Grey £2.95

Café Latte	£3.10	Mocha	£3.25
Espresso	£2.50	Double Espresso	£3.10
Cappuccino Small	£2.95	Cappuccino: Regular	£3.25
Americano Small	£2.95	Americano: Regular	£3.25
Hot Chocolate	£2.95	Flat White	£3.10

All coffee available decaffeinated