

Silks Bistro & Champagne Bar

Menu

Starters

Homemade Soup of the Day, Baked Bread £6.50

Sweet Chilli & Sun Blushed Tomato Risotto, Brie Wedges, Asparagus, Basil Oil £7.00

Pan Fried Scallops, Pea Puree, Crispy Pancetta, Parmesan Shavings, Balsamic Glaze £8.75

Chicken Liver, Morel Mushroom, Truffle Parfait, Toasted Ciabatta, Red Onion Marmalade
£7.50

Pigeon Bresaola, Red Wine & Blackberry Dressing, Rocket, Pine Nuts £8.00

3 Shucked Oysters on Crushed Ice, Balsamic Glaze, Stem Ginger, Shallots £9.00*

Mains

Hand Cut 10oz Sirloin Steak, Flat Field Mushroom, Cherry Vine Tomatoes, Hand Cut Chips,
Onion Rings, Béarnaise Sauce £23.95*

Pan Fried Duck Breast, Duck Liver, Dauphinoise Potatoes, Pak Choi, Cherry Jus £17.00

Grilled Loin Fillet of Venison, Spring Onion Crushed Potatoes, Braised Red Cabbage, Red
Wine Jus £26.00*

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

Pan Fried Monkfish, Bombay Potatoes, Cauliflower Puree, Cucumber Yoghurt & Onion
Bhaji £18.00

Moules Mariniere: Local Mussels, Onions, Garlic, Lemon, White Wine, Cream, Parsley
Starter: £9.95* Main: £17.95

Ricotta & Spinach Tortellini, Parmesan Cream, Roasted Mediterranean Vegetables, Red
Pepper Pesto £12.00

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

Sides

Selection of Bread & Olives £5.00

Garlic Crevettes £5.95

Home-Grown Rosemary & Sea Salt New Potatoes £3.50

Skin-on Hand Cut Chips £4.50

Homemade Onion Rings £3.50

House Side Salad £3.50

Selection of Vegetables £4.75

Sautéed Savoy Cabbage & Bacon Lardons £4.50

Desserts

Dark Chocolate Fondant, Candied Walnuts, Café Latte Ice Cream £6.95

Vanilla & Raspberry Panna Cota, Roasted Fig, Strawberry Powder £6.95

Sticky Toffee Pudding, Butterscotch sauce, Trewithen Dairy Clotted Cream £6.95

Selection of Local Cheeses,
Artisan Biscuits, Homemade Chutney, Quince Jelly £7.95*

Selection of Ice Cream or Sorbet: - £4.50

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)
(Newquay)

Fruits and Vegetables – Newquay Fruits

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 Baked Ciabattas

Smoked Salmon, Capers, Dill Mayonnaise £7.95

Chicken, Prosciutto, Garlic Aioli £6.95

Bacon, Cornish Brie, Cranberry £7.25

Roasted Red Pepper, Guacamole, Rocket £6.50

Sliced Sirloin of Beef, Red Onion Marmalade, Stilton £7.95

Afternoon Teas

Cornish Cream Tea

2 Homemade Scones Served with Cornish Clotted Cream & Strawberry Jam,

With a Choice of Tea or Coffee £6.95

Silks Afternoon Tea (Available 2.00pm-6.00pm)

An Elegant Afternoon Tea Served on our 3 Tier Stand with a Selection of Finger Sandwiches,

a Selection of Homemade Cakes and Sweet Treats, Homemade Scones, Strawberry Jam,

Cornish Clotted Cream, with a Pot of Tea or your Favourite Coffee

£16 per person (Minimum 2 persons, booking advisable)

Hot Drinks

A Pot of Fine Leaf Tea: - £2.95

Cornish Breakfast, Camomile, Green, Peppermint,
Earl Grey, Mixed Berries, Lemon Verbena

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 & Cornish breakfast tea available decaffeinated