

Silks Bistro & Champagne Bar

Menu

Starters

Homemade Soup of the Day, Baked Bread (V) (VE) (GF) £7.00

Homemade Bread, Olive, Balsamic Oil (V) (VE) £6.00

Crispy Beef, Sweet Chilli Noodles (GF) £8.50

Baked Goats Cheese, Rocket, Pine Nuts, Salad, Herb Oil (V) (GF) £8.50

Sauteed King Prawns, Garlic, Lime, Chilli, Dressed Leaves (GF) £9.90

Cornish Mussels, leeks, Cider, Bacon, Cream (GF) £9.50

Duck Liver Parfait, Toasted Focaccia Bread, Red Onion Chutney (GF) £9.00

Portobello Mushroom & Vegetable Cous Cous, Vegan Cheese (V) (VE) £7.25

Mains

Hand Cut 10oz Sirloin Steak, Flat Field Mushroom, Cherry Vine Tomatoes,
Hand Cut Chips, Onion Rings £29.95 (GF)

Pan Fried Gnocci, Sweet Potato, Spinach, Chilli Butter, Parmesan Shavings (V) (VE) £16.50

Ballotine of Chicken, Fondant Potato, Purple Sprouting Broccoli, Pancetta, Basil Sauce (GF)
£17.00

Beer Battered Fish of the Day, Hand Cut Chips,
Minted Peas, Homemade Tartare £17.50

Crispy Pork Belly, Pickled Red Cabbage, Apple Chutney, Red Wine Jus (GF) £17.50

Pan Fried Salmon Fillet, Spring Onion, Ginger & Soya Glaze, Herb New Potatoes, Sauteed
Spinach (GF) £17.00

Falafel, Wild Mushroom & Red Onion Casserole, Herb Oil (V) (VE) £15.50

Sides

Rosemary & Sea Salt New Potatoes (GF) £4.95

Skin on Hand Cut Chips £4.95

Homemade Onion Rings £4.95

House Side Salad (GF) £4.50

Selection of Vegetables (GF) £4.50

Pepper Steak Sauce (GF) £2.95

Diane Steak Sauce (GF) £2.95

Desserts

Chocolate & Gran Marnier Cheesecake, Raspberry Coulis £7.95

Vanilla & Raspberry Pana cotta, homemade Shortbread (GF) £7.95

Warm Sticky Toffee Pudding, Clotted Cream, Candid Pecans £7.95

Selection of Local Cheeses,
Artisan Biscuits, Homemade Chutney, Quince Jelly (GF) £9.95

Selection of Ice Cream or Sorbet: - (GF) £6.50

**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.**

Meat – M Yates & Son (Newquay)

Rosedown Eggs (Bodmin)

L George Butchers (St Newlyn East)

Local Drinks Supplier – St Austell Brewery

Seafood – Matthew Stevens (St Ives)

Milk and Dairy – Trewithen Dairy (Lostwithiel)

Fruits and Vegetables – Westcountry & Point Fresh (Newquay)

V, VE, GF – dishes marked with these symbols can all be adapted.

**All allergen requirements are available on request. Please inform our team if you have any allergies.
All menu items are cooked freshly to order on the premises and are subject to availability.**

Afternoon Teas

Cornish Cream Tea

2 Homemade Scones Served with Cornish Clotted Cream & Strawberry Jam,
With a Choice of Tea or Coffee £8.95

Silks Afternoon Tea

(Available 2.00pm-5.00pm)

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
£22.95 per person (Minimum 2 persons, booking advisable)

Add a chilled glass of Champagne £9.90

Hot Drinks

A Pot of Fine Leaf Tea: - £2.95

Cornish Breakfast, Camomile, Green, Peppermint,
Earl Grey, Red Berry, 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

Please ask to see our Silks Bistro Lunch Menu