



ATLANTIC HOTEL

À LA CARTE

S T A R T E R

Soup of the day, homemade bread and butter (GF)	£8
Oak smoked salmon, horseradish cream, caper berries, pickled shallots (F)(D)(S)(GF)	£13
King prawn cocktail, baby gem, cocktail sauce, brown bread and butter (SF)(G)	£12
Crisp Caesar salad, parmesan, croutons, anchovies, soft boiled egg, Caesar dressing (F)(D)(G)	£9
Crispy pork bites, ale apple chutney, mixed leaves and croutons, honey mustard dressing (G)	£9
Fresh local mussels, st Ive's cider cream, warm baguette (G)(D)(SF)	£9
Heritage beetroot salad, goats' cheese, candied walnuts, frizzy and rocket salad (D)(N)	£9

M A I N

Slow cooked blade of beef, horseradish dumpling, glazed carrots and parsnips, red wine sauce (G)	£26
Baked herb crusted Cornish hake, creamed leeks, potato terrine, herb oil (G)(F)(D)	£24
Roast chicken breast, truffle linguine wild mushroom sauce, grated parmesan (D)(G)	£23
Crispy pork belly, caramelised hispi cabbage, creamed potato, cider sauce (D)	£22
Beer battered fish, chunky cut chips, mushy peas, tartare sauce (F)(E)(G)	£18

All allergen requirements are available on request. Please inform our team if you have any allergies.

V - Vegetarian, VG - Vegan, D - Dairy, F - Fish, SF - Shell Fish, N - Nuts, S - Sulphites



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Market fish, seasonal vegetables and new potato	£*
The Atlantic cheeseburger, toasted brioche bun, tomato, baby gem, dill pickle, burger relish, French fries (E)	£18
Risotto of butternut squash and peas, red onion jam, grated parmesan cheese, truffle oil (D)(GF)	£18
10 oz rib eye steak, café du Paris, field mushroom and vine tomato £32 G	£32

S I D E S

House salad	£5	French fries	£5
Glazed carrots and parsnips	£4	Beer battered onion rings (G)	£5
Seasonal greens and peas	£5	Peppercorn sauce (D)	£3
Minted new potato	£5	Diane sauce (D)	£3
Chunky cut chips	£5		

D E S S E R T

Bramley apple and winter berry crumble, custard (G)(D)	£8
Sticky toffee pudding, honeycomb, butterscotch sauce, vanilla bean ice cream (G)(D)(E)	£8
Baked vanilla cheesecake, meringue, warm strawberry compote (D)(E)	£8
Chocolate and clementine torte, clotted Cornish cream, clementine and pomme granite salsa (G)(D)	£9
Selection of ice cream and sorbet 1 scoop (D)(E)	£2 per scoop
Cornish yarg and brie, mature cheddar cheese, chutney and biscuits (D)	£12

*Price dependent on fish

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