



ATLANTIC HOTEL

# À LA CARTE MENU

## S T A R T E R

### Fowey River Mussels

£14.50 / main £22

Creamy sauce with apple cider, leeks, and bacon,  
accompanied with focaccia bread

### Smoked Mackerel Pâté

£13.50

Olives & mixed leaf salad, house dressing,  
sourdough bread

### Ham Hock Terrine

£ 13.50

Pecans, maple syrup emulsion, confit apricot,  
pea shoots

### Curried Cauliflower soup

£8.50

Truffle oil, sourdough bread & butter

### Beetroot & goat cheese salad

£12

Confit plums, sourdough croutons, red onion,  
walnuts & pumpkin seeds

## M A I N

### Confit Duck Leg

£24

Pomme puree, green beans, duck jus, toasted walnuts,  
pea shoots

### Pearl Barley Risotto

£20

Confit wild mushrooms, tenderstem broccoli,  
parmesan shavings

### Pan Seared Sea bass

£26

Samphire, sundried tomatoes, gnocchi,  
muscatel butter sauce, coriander oil

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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## M A I N

<b>Ale battered Haddock fillet</b>	£22
Chunky chips, mushy peas, home-made tartar sauce	
<b>Sirloin steak (8oz)</b>	£27
Sweet potato puree, broccoli, red wine jus	

## D E S S E R T

<b>Sticky toffee pudding</b>	£9
Honeycomb, toffee sauce & vanilla ice-cream	
<b>Clotted cream cheesecake</b>	£9
Strawberry puree, white chocolate soil, chocolate sauce & mint	
<b>Selection of local ice cream</b>	£9
Vanilla, chocolate or strawberry, chocolate sauce, whipped cream, wafers.	
<b>Atlantic cheese board</b>	£16
Brie, Cornish blue, mature Cheddar, apple & cider chutney, grapes & biscuits	

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