

taste

BRASSERIE

a taste of cornwall

By Paul Leakey

taste appetisers

onion soup, sour dough, cheese melt	£7.00
cornish crab & shellfish bisque crab bonbon	£8.50
our own prawn cocktail	£8.50
“kittow’s” rare breed smoked ham hock, chicken & truffled leek terrine mustard & mayo, bitter leaves	£8.50
hand picked cornish crab watercress & cucumber salad, cucumber jelly	£8.75
cornish crab cakes with sweetcorn relish, tomato jam	£8.75
a bowl of local mussels cider, cream & garlic, toasted cornbread	£9.00

taste cornish plates

cornish traditional dressed crab salad hand cut fries & mayo (chefs favourite)	£12.50
taste club sandwich chicken breast, maple bacon, avocado relish, salad, free range egg, hand cut fries	£12.50
prime home ground burger maple bacon, local cheese, pickles, smoked red onion mayo, salad, toasted bun, hand cut fries	£12.50
char grilled chicken caesar salad	£13.00
char grilled prawn caesar salad sweet garlic, cornbread croutons, creamy garlic dressing, parmesan	£14.00
bowl of local mussels cider, cream & garlic, toasted cornbread	£13.50
cornish plate local cured charcuterie, smoked pork, a pot of prawns, cheeses with pickles, crusty bread	£14.00
herb tartlet of roasted mushroom smoked cipollini onion, wilted peas, greens	£15.50
cornish lobster “hot dog roll” a warm, rustic cornbread roll filled with fresh lobster, mayonnaise, fresh herbs, hand cut fries	£20.00

taste cornish pastures

cornish free range chicken £18.50

simmered with cider, thick cream & apples,
green vegetables, gratin potatoes

cornish loin of lamb £19.50

whipped potatoes, mint jelly, rosemary jus,
seasonal vegetables

boscadden veal chop £19.50

wilted greens, wild mushrooms & truffle,
creamed potatoes

10oz rib eye steak £18.50

char grilled & served with onion rings, hand
cut fries, our blue cheese portobello mushrooms,
roasted cherry tomatoes

10oz "new york" style strip £19.50

char grilled with onion rings, hand cut fries, our
blue cheese portobello mushrooms, roasted
cherry tomatoes

char grilled fillet steak 6oz £17.50

onion rings, hand cut fries, our blue
cheese portobello mushrooms,
roasted cherry tomatoes

8oz £22.50

saucers £3.50

cracked black peppercorn & whisky, port & blue
cheese, garlic butter, red wine & wild mushroom, piri piri

taste cornish coast

local day boat cod £16.50

deep fried in beer batter, hand cut fries, mushy peas

whole baked cornish sole £18.50

shellfish, parsley, green vegetables, gratin potatoes

roasted monkfish green curry £21.50

coconut, baby spinach, thai rice

cornish wild sea bass £22.50

charred & roasted on fennel, roasted squash
& bacon, green vegetables

deep fried turbot and mussel fritters £24.00

saffron mayo, parmesan fries, minted peas

cornish lobster £32.00

char grilled or served cold with tossed salad,
mayo, hand cut fries

taste signatures

24 oz steak porterhouse t.bone	£28.00
with onion rings, hand cut fries, our blue cheese portobello mushrooms, roasted cherry tomatoes	
6oz fillet steak & roasted cornish lobster	£36.00
a classic combination, hand cut fries or cornish new potatoes, crisp tossed salad, garlic butter	
16oz fillet steak "to share" (carved at table)	£46.00
served with hand cut fries, blue cheese portobello mushrooms, ale battered onion rings, sauce of your choice (<i>under taste cornish pastures</i>)	
seasonal charred & grilled seafood platter (to share)	£46.00
tossed leaves & salad, hand cut fries, dipping sauces, green vegetables	

side orders

hand cut fries	£3.50
hand cut fries, dusted parmesan	£3.50
creamed potato, lots of butter	£3.50
gratin potatoes	£3.50
ale battered onion rings	£3.50
roasted squash, blue cheese & bacon	£3.50
green vegetables	£3.50
tossed leaves & salad	£3.50
toasted cheese & garlic sourdough bread	£3.50

taste desserts *(by jenny sweet)*

jenny sweet's ice cream sundae	£7.50
fresh fruits, tuille, crackles	
seasonal local berries	£7.50
sticky meringue, peppered raspberry tuilles	
cornish orchard apple tatin	£8.50
caramel sauce, vanilla bean yogurt sorbet	
chocolate & pecan baked cheesecake	£8.50
peanut butter ice cream, honeycomb	
cornish buttermilk pancakes	£9.50
warm fruit compote, bourbon, clotted cream ice cream	
cheeses	£10.50
artisan cheeses from small local farms	

drinks

	bottle	glass 175ml
white wines		
jean julien, sauvignon blanc, france 11.5%abv	£16.50	£4.75
brend hotel's, semillion chardonnay, 13%abv	£17.50	£5.25
macon-villages, louis chederelle, 12.5%abv	£19.00	£5.75
camel valley, atlantic dry, 12%abv	£21.00	£7.00
voga, pinot grigio 13%abv	£23.00	£6.00
chablis, domaine la roche, 12.5%abv	£26.00	
madfish, semillon sauvignon, 12.5%abv	£26.00	
kloovenburg, chardonnay, 13%abv	£27.00	
camel valley, bacchus 12.5%abv	£28.00	£7.20
cloudy bay, sauvignon blanc, marlborough 12%abv	£38.00	

rose wines

jean julien cinsault rose, 13.5%abv	£16.50	£4.75
brend hotel's, shiraz rose, 12%abv	£17.50	£5.25
camel valley, rose, 12%abv	£24.00	£7.80

red wines

jean julien, merlot, france 13.5%abv	£16.50	£4.75
brend hotel's, cabernet sauvignon, 13.5%abv	£17.50	£5.25
bordeaux, rouge baron des chartrons, 12%abv	£19.00	£5.75
campden park, bonardo shiraz 13.5%abv	£20.00	
camel valley, estate red, 12%abv	£21.00	£7.90
stormhoek, pinotage, 13%abv	£22.00	
fortius, tempranillo, navarra 12.5%abv	£23.00	
babich, black label pinot noir, east coast, 13.5%abv	£24.00	£6.00
voga, merlot, italy, 12%abv	£25.00	£6.00

sparkling wines and champagne

		125ml
camel valley, brut sparkling wine, 12%abv	£35.00	£7.00
cattier, champagne, 12%abv	£39.00	
camel valley, brut sparkling rose, 12%abv	£43.00	£8.50
moet & chandon, brut imperial, 12%abv	£48.00	

beers

doombar	£3.70 pint
tribute	£3.40
korev (cornish lager)	£3.40
rattler (cornish cider)	£4.00

coffees

espresso	£3.50
cappuccino	£3.50
latte	£3.50
cornish tea & fruit infusions	£3.50

“Seldom have I felt so in touch with the ingredients and a location. Cornwall’s blue seas & green pastures grow some of the finest produce in the country that’s just a stones throw from my kitchen. I hope I can tempt you with my dishes inspired by the rich bounty available and prepared with all my imagination, flare and passion. Emotions matched only by that of our artisan suppliers who provide such quality, sustainable produce that is indigenous to Cornwall”

Paul Leakey



CARLYON BAY HOTEL
SPA & GOLF RESORT
AA★★★★