"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

taste

BRASSERIE

CARLYON BAY HOTEL

AA ★★★★

a taste of the westcountry

By Paul Leakey

taste appetisers

freshly prepared soup **£5.00**
using local produce

chicken liver parfait **£6.50**
hot toast, real ale chutney

our own "prawn cocktail" **£8.50**

hand picked cornish crab **£9.50**
watercress & cucumber salad, cucumber jelly

bowl of local mussels **£9.50**
cooked in cider, cream & garlic

roasted scallops **£10.50**
rocket, parmesan, pinenuts, hazelnut pesto

toasted smoked haddock crumpet **£9.50**
soft poached egg, hollandaise sauce

cornish crab cakes **£9.50**
with sweetcorn relish, tomato jam, hand cut fries

taste plates

taste club sandwich **£12.50**
chicken breast, maple bacon, avocado relish
salad, topped with a free range egg, hand cut fries

prime home ground burger **£12.50**
maple bacon, local cheeses, pickles, smoked red
onion mayo, salad, toasted bun, hand cut fries

taste vegetarian

herb tartlet of roasted mushrooms **£14.50**
cipollini onions

fresh tagliatelle **£14.50**
cherry tomato sauce, taleggio cheese, pesto

arborio risotto **£14.50**
green vegetables & aubergine

taste cornish pastures

crispy westcountry pork belly **£16.00**
golden raisins, cornish greens

cornish free range chicken **£17.00**
simmered with cider, thick cream & apples

westcountry rump of lamb **£19.00**
whipped potatoes, mint jelly, rosemary jus,
seasonal vegetables

10oz rib eye steak **£23.00**
char grilled & served with onion rings, hand cut fries,
our blue cheese portobello mushrooms,
roasted cherry tomatoes

10oz entrecote **£23.00**
char grilled & served with onion rings, hand cut fries,
our blue cheese portobello mushrooms,
roasted cherry tomatoes

8oz fillet steak **£25.00**
char grilled & served with onion rings, hand cut fries,
our blue cheese portobello mushrooms,
roasted cherry tomatoes

taste sauces
choose from any of our sauces below to accompany your steak
cracked black pepper
port & blue cheese
garlic butter
red wine & wild mushroom
piri piri

taste cornish coast

local day boat cod **£16.00**
deep fried in beer batter, hand cut fries, mushy peas

cornish traditional dressed crab **£17.00**
hand cut fries & mayo, (chefs favourite)

whole baked cornish sole **£19.00**
shellfish, parsley, green vegetables,
gratin potatoes

roasted monkfish green curry **£22.00**
coconut, baby spinach, thai rice

cornish sea bass **£25.00**
charred & roasted on fennel,
roasted squash & bacon, green vegetables

cornish lobster **market price**
char grilled served with tossed salad,
mayo, hand cut fries

taste side orders

hand cut fries **£2.50**
hand cut fries, dusted parmesan **£2.50**
creamed potato, lots of butter **£2.50**
gratin potatoes **£2.50**
ale battered onion rings **£2.50**
roasted squash, blue cheese & bacon **£2.50**
green vegetables **£2.50**
tossed green salad **£2.50**

taste desserts *(by jenny sweet)*

taste special ice cream sundae **£7.50**
fresh fruits, tuille, crackles

seasonal local berries **£7.50**
sticky meringue, peppered raspberry tuille

cornish orchard apple tatin **£8.50**
caramel sauce, vanilla bean yogurt sorbet

cornish buttermilk pancake **£9.50**
warm fruit compote, bourbon, clotted cream ice cream

chocolate & pecan baked cheesecake **£8.50**
peanut butter ice cream, honeycomb

taste special desserts

assiette of chocolate **£12.00**
for the chocolate lovers, 3 individual desserts
creating different expressions of chocolate

crepe suzette **£12.00**
fresh crepes, caramel, orange, cointreau & cognac
with all the drama of flambe at table

bomb alaska **£25.00**
crisp warm meringue hides a core of local ice cream
& fruit on liqueur soaked sponge
(2 persons only, 24 hours notice required)

cheeses **£10.50**
artisan cheeses from small local farms, biscuits & quince