

taste

BRASSERIE

Guests on dinner inclusive terms will be charged the supplement price where applicable. All other guests will be charged the price in bold.

taste menu

Guests on dinner inclusive terms may dine from the menu below at no extra cost

fresh cornish crab
water cress & cucumber

chicken liver parfait
hot toast, real ale chutney

freshly made soup
using local produce

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crispy west country pork belly
golden raisins & cornish greens

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

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

herb tartlet of roasted mushrooms
smoked cipollini onions

selection of fresh vegetables & potatoes
served with all main courses

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selection of local & homemade ice creams
with cornish clotted cream

rich chocolate tart
raspberries

banana crème brulee
ginger biscuits

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freshly filtered coffee & minted chocolates

taste appetisers

		SUPPLEMENT
freshly prepared soup using local produce	£5.00	N/A
chicken liver parfait hot toast, real ale chutney	£6.50	N/A
our own "prawn cocktail"	£8.50	£5.00
hand picked cornish crab watercress & cucumber salad, cucumber jelly	£9.50	N/A
bowl of local mussels cooked in cider, cream & garlic	£9.50	£7.00
roasted scallops rocket, parmesan, pinenuts, hazelnut pesto	£10.50	£8.00
toasted smoked haddock crumpet soft poached egg, hollandaise sauce	£9.50	£5.00
cornish crab cakes with sweetcorn relish, tomato jam, hand cut fries	£9.50	£5.00

taste plates

		SUPPLEMENT
taste club sandwich chicken breast, maple bacon, avocado relish salad, topped with a free range egg, hand cut fries	£12.50	N/A
prime home ground burger maple bacon, local cheeses, pickles, smoked red onion mayo, salad, toasted bun, hand cut fries	£12.50	N/A

taste cornish coast

		SUPPLEMENT
local day boat cod deep fried in beer batter, hand cut fries, mushy peas	£16.00	N/A
cornish traditional dressed crab hand cut fries & mayo, (chefs favourite)	£17.00	£9.00
whole baked cornish sole shellfish, parsley, green vegetables, gratin potatoes	£19.00	£11.00
roasted monkfish green curry coconut, baby spinach, thai rice	£22.00	£14.00
cornish sea bass charred & roasted on fennel, roasted squash & bacon, green vegetables	£25.00	£17.00
cornish lobster	market price	

taste cornish pastures

		SUPPLEMENT
crispy westcountry pork belly golden raisins, cornish greens	£16.00	N/A
cornish free range chicken simmered with cider, thick cream & apples	£17.00	N/A
westcountry rump of lamb whipped potatoes, mint jelly, rosemary jus, seasonal vegetables	£19.00	£11.00
10oz rib eye steak char grilled & served with onion rings, hand cut fries, our blue cheese portobello mushrooms, roasted cherry tomatoes	£23.00	£14.00
10oz entrecote char grilled & served with onion rings, hand cut fries, our blue cheese portobello mushrooms, roasted cherry tomatoes	£23.00	£15.00
8oz fillet steak char grilled & served with onion rings, hand cut fries, our blue cheese portobello mushrooms, roasted cherry tomatoes	£25.00	£17.00

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 vegetarian

		SUPPLEMENT
herb tartlet of roasted mushrooms cipollini onions	£14.50	N/A
fresh tagliatelle cherry tomato sauce, taleggio cheese, pesto	£14.50	£5.00
arborio risotto green vegetables & aubergine	£14.50	£5.00

taste side orders

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

taste desserts *(by jenny sweet)*

		SUPPLEMENT
taste special ice cream sundae fresh fruits, tuille, crackles	£7.50	£5.00
seasonal local berries sticky meringue, peppered raspberry tuille	£7.50	£5.00
cornish orchard apple tatin caramel sauce, vanilla bean yogurt sorbet	£8.50	£5.00
cornish buttermilk pancake warm fruit compote, bourbon, clotted cream ice cream	£9.50	£5.00
chocolate & pecan baked cheesecake peanut butter ice cream, honeycomb	£8.50	£5.00

taste special desserts

		SUPPLEMENT
assiette of chocolate for the chocolate lovers, 3 individual desserts creating different expressions of chocolate	£12.00	£9.50
crepe suzette fresh crepes, caramel, orange, cointreau & cognac with all the drama of flambe at table	£12.00	£9.50
bomb alaska crisp warm meringue hides a core of local ice cream & fruit on liqueur soaked sponge (2 persons only, 24 hours notice required)	£25.00	£20.00
cheeses artisan cheeses from small local farms, biscuits & quince	£10.50	£8.00

“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

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a taste of the westcountry

By Paul Leakey