

Morning

11am – 12pm

Pain au chocolate

£2.95

Cake of the day

£3.95

Selection of Teas & Coffees

Appetisers

Marinated Nocerella Olives

£4.25

Smoked almonds

£4.50

2 courses £45

3 courses £55

Starters

Saffron Milanese risotto (v) (vg option)

courgette, spring peas, parmesan

Tempura King prawns

carrot and cardamon puree, spicy Thai salad, sweet chilli sauce

Crab remick baked Cornish crab,

parmesan crust, toasted sourdough

Pan fried scallops compressed watermelon, cauliflower puree, black pudding and bacon crumb
(Supplement £3.00)

Flame grilled Cornish mackerel spiced aubergine, tomato, fennel salad

Marinated mozzarella, tricolore salad (v)

Heritage tomatos, avocado, salsa verde

Gazpacho (v) (vg)

Tomato and red pepper gazpacho, black garlic oil, cucumber ribbons, basil

For allergen information please enquire with your waiter. Some food and drink that we serve may contain nuts and other allergens and whereas we put in place measures to avoid cross contamination, we cannot guarantee that there will not be traces.

Mains

Pan fried fillet of stone bass

pea and wasabi puree, hot celeriac pancetta remoulade, mustard cream sauce

Cornish hake

pan fried Cornish hake, chorizo, parmentier potatoes, herb dressing

The Cove Fish and Chips

Haddock, Sharp's Atlantic ale beer batter, minted peas, tartare sauce

Cornish white chicken

Poached and roasted breast of chicken, baby globe artichoke, cep puree, madeira- truffle jus

Duck breast

Creedy Carver duck breast, kohlrabi puree, poached pear, Ponzu sauce, duck spring roll

Beef fillet

seared beef fillet, broccoli puree, shallot mash potato, garlic and parsley jus (Supplement £8.50)

Baba ganoush

Israeli cous cous, sweet potato rosti, fennel pakora, mint raita (v) (vg)

Sides

Buttered seasonal vegetables | Fries | Minted new potatoes | Mixed leaf, tomato and red onion salad

£4.95

Desserts

Lime & mango mousse

mango sorbet, bitter chocolate, passionfruit jam

Lemon & vanilla gâteaux

pistachio, macerated strawberry, limoncello sorbet

Raspberry parfait

peach flavours, vanilla ice cream

Dark chocolate mousse

cherry kirsch gel, honeycomb, Cornish clotted cream ice cream

Selection of cheeses

Apple & chutney, grapes & celery (Supplement £3-00)

Petit fours

ask your server for today's selection

£5.95
per person

Signature menu

Available 12- 1-30pm | 5-30pm – 8-30pm

THE COVE TASTING MENU

Menu to be taken by all guests at table

Mackerel

flame grilled Cornish mackerel, celeriac remoulade, horseradish snow, beetroot

Domaine des Cassagnoles Gros Manseng 2020 Cotes de Gascogne, France

Pan fried Scallops compressed watermelon, cauliflower puree, black pudding and bacon crumb

Cloudy Bay Sauvignon Blanc 2021, Marlborough, New Zealand

Pan fried fillet of stone bass

chorizo, parmentier potatoes, herb dressing

Picpoul de Pinet 2020, Saint-Peyre, Languedoc, France

Duck breast

Creedy Carver duck breast, kohlrabi puree, poached pear, Ponzu sauce, duck spring roll

Sossego Vinho Tinto 2020, Herdade do Peso, Alentejo, Portugal

Grilled beef fillet

broccoli puree, shallot mash potato, garlic and parsley jus

Malbec VS Altivo 2020, Mendoza, Argentina

Whipped Cornish brie

sweet potato and apple, rye bread croutons

Sandeman Tawny Port, Douro, Portugal

Lime & mango mousse

mango sorbet, bitter chocolate, passionfruit jam

Barossa Valley Botrytis Semillon 2021, Peter Lehmann Masters, Australia

Matching wine flight £90 per person
£55 per person

Please advise a member of our team if you have any food allergies or special dietary requirements. Some food and drink that we serve may contain nuts and other allergens and where we put in place measures to avoid cross contamination, we cannot guarantee that there will not be traces.

A discretionary service charge of 12.5% will be added to the bill.

A 50p optional charity donation will be added to your bill. Please ask the team for more information.

Please ask a member of the team for today's specials