

Something tasty to accompany a drink or just as a quick snack

Crostini of smoked herring, onion, capers and watercress

Tomato, basil and buffalo mozzarella (V)

Crispy squid rings, chilli and lemongrass dip

Sesame and soy pork, wasabi

Marinated olives and feta cheese (V)

Starters and Main Courses

Sautéed wild mushrooms, garlic and chopped parsley, toasted brioche (V)

Pan seared scallops, peanut and parmesan crust, squash purée

Slowly braised lamb shank, lentils, rocket and hazelnuts

Fillet steak, crushed new potatoes and foie gras butter, wilted spinach, roasted shallots

Confit belly pork, caramelised apple, baby carrots, butter beans, calvados cream

Baked fig, spinach and Gevrik goats cheese arctic pizza (V)

Grilled whole plaice, parsley butter, traditional thick cut chips

Venison loin, braised root vegetables in stout, pastry case

Steamed mussels, black tiger prawns and crab claws, garlic, herb and white wine cream, dipping bread

Honey roast duck breast, five spiced cabbage, egg noodles, soy & whisky sauce

Smoked fish and tarragon cake, vegetable pappardelle, lemon butter sauce

Roasted peppers and courgettes, vanilla & pecan risotto (V)

Grilled sardines, olive tapenade, crisp bread, chunky red onion and tomato sauce

Salads

Chorizo and plum tomato

Chicken Club (chicken, bacon, lettuce, tomato, croutons, onion, light vinaigrette)

Potato, walnut and celery, mustard seeds

Mixed leaf or green

Griddled tortilla and fries

Parma ham, Applewood cheese

Prawns, smoked haddock, cheddar (V)

Roast sweet peppers, pineapple, St. Endellion brie

£6.50

£5.50

£6.00

£6.00

£5.50

Starter

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£11.00

£11.00

£11.00

Side Orders

Hot new potatoes

Market vegetables

Warm bread basket

Fries

Sandwiches

Choice of bread – Cornish white and brown sliced or rustic roll.

Roast Tresco beef, rosemary, caramelised shallots

Local white and brown crab meat, lemon mayonnaise

Home cooked ham, confit tomato, Dijon butter

Smoked salmon, garlic and chive cream cheese

Beetroot, apple and walnut (V)

Children's menu... for the under 14s

Mozzarella cheese, tomato and basil arctic pizza (V)

Tagliatelle, mushrooms, ribbon carrots, olive oil (V)

Grilled salmon, new potatoes, cauliflower cheese

Pan fried free range chicken, Cajun fries, garden peas, garlic mayonnaise

Grilled pork sausages, creamed mash, bean cassoulet

Desserts, Puddings and Cheese

Today's Chef's choice (please ask or see the bar)

Dark chocolate and orange fondant, Roskilly's chocolate chip ice cream (approx. 10 min)

Lime tart, fresh passion fruit, lightly whipped vanilla cream

Roskilly's vanilla, chocolate or strawberry ice creams

Roskilly's lemon, orange or apple sorbet

Organic cheese board - Lye Cross cheddar, Cornish organic brie, Cropwell Bishop stilton, St. Endellion brie and Pilgrims cheddar - celery, toasted walnut bread and oat biscuits, home made tomato and sultana chutney, granny smith apple wedges

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Wine - Our Recommendations

Bin	Champagne / Sparkling Wine	Glass (175ml)	Glass (250ml)	Bottle (75cl)
1.	Rémy Massin Brut Tradition NV Classic combination of Chardonnay and Pinot Noir. A Champagne of great class from a boutique winery.	8.75		35.00
2.	Prosecco Spago DOC - Italy Ever increasing in popularity. Good, simple fizz.	5.75		23.00
3.	Camel Valley Brut – Bob Lindo, Cornwall, England Award winning bubbly. Regularly beats quality Champagnes in blind tastings	9.50		38.00
	Rosé			
6.	Mas de la Tour Rosé – Languedoc, France Light, crisp Rosé from the south of France.	4.25	5.65	17.00
7.	Castillo Montblanc Rosado 2006 – Catalonia, Spain Soft strawberry fruit. Refreshing acidity.	4.75	6.50	19.00
8.	Vina Chocolan Rosé – Maipo Valley, Chile Soft cherry flavours. Easy drinking fruity Rosé.	5.25	7.00	21.00
9.	Slowine Rosé, Paul Cluver 2007 – Elgin, South Africa Award winning Rosé from one of South Africa's most celebrated producers. Rich, ripe berry flavours.	6.00	8.00	24.00
10.	Jester Rosé, Mitolo 2006 – McLaren Vale, Australia Red cherries & strawberries; rich & juicy. Great 'gulpability'!	7.50	10.00	30.00
	White			
15.	Borgo Selene, Bianco Di Sicilia – Sicily, Italy Fruity bouquet, crisp & clean. Classic, simple & very drinkable.	4.00	5.50	16.00
16.	Mas de la Tour Grenache Blanc/Sauvignon – Languedoc, France Fresh, dry blend of juicy Grenache and crisp Sauvignon.	4.25	5.65	17.00
17.	Rayun Classic Sauvignon Blanc 2007 – Curico Valley, Chile Fresh, zesty wine that's full of Sauvignon fruitiness.	5.25	7.00	21.00
18.	Fess Parker Chardonnay 2004 – Santa Barbara, USA Crisp, elegant, medium-bodied Chardonnay. Tropical fruit and peach characteristics.	6.25	8.25	25.00
19.	Pinot Gris 2005 – Jim Irvine – Eden Valley, Australia Packed with ripe fruit with a touch of spice.	7.25	9.50	28.50

20.	Petit Chablis 2005 – Domaine Moreau Naudet – Burgundy, France Plump, buttery Chardonnay lifted with citrus and peach accents.	7.50	10.00	30.00
21.	Atlantic Dry, 2007 – Bob Lindo – Camel Valley, Cornwall Aromatic yet dry white made from the pink-berried Schönberger vine, which is native to Germany but seems to be better suited to Cornwall.	8.50	11.30	34.00
22.	Cloudy Bay Sauvignon Blanc 2007 – Marlborough, New Zealand World renowned Sauvignon with peach aromas, apple sorbet flavours, racy acidity and a long, crisp finish.	12.00	16.00	48.00
	Red			
25.	Borgo Selene, Rosso Di Sicilia – Sicily, Italy Hint of red fruits. Classic, simple and very drinkable.	4.00	5.50	16.00
26.	Mas de la Tour Merlot – Languedoc, France Crisp Merlot with soft ripe fruits. Light, easy and perfectly made	4.25	5.75	17.00
27.	Chianti 2005 – Montalbano Poggio al Pino – Tuscany, Italy Very well made Chianti from Tuscany. Full of ripe, crisp, cherry fruits.	5.25	7.00	21.00
28.	Chateau Les Tresquots – 2004 – Bordeaux, France Well rounded wine with soft blackcurrant flavours, menthol finish.	6.25	8.25	24.50
29.	Reserve Cabernet Sauvignon 2004 – Kaiken Estate – Argentina Concentrated flavours yet smooth & rounded.	6.75	9.50	26.50
30.	Terra Barossa Shiraz 2004 – South Australia Full bodied, rich and mouth filling with generous cassis, barbecued meat and savoury herb flavours.	7.00	9.25	28.00
31.	Pike and Joyce Pinot Noir 2005 – Lenswood, Australia Fruit driven aromas such as deep dark cherries, ripe plump strawberries. Fruit and oak influenced flavours on the palate such as truffles, spice and a rustic earthiness.	8.75	11.25	35.00
32.	Chateauneuf-du-Pape 2004 – Tradition Domaine Giraud – France Predominantly Grenache with a sprinkling of Syrah, Cinsault and Mouvedre. This is Chateauneuf as it should be - earthy, rustic with a touch of spice.	12.25	16.50	49.00

These are our recommendations from our complete Wine List. Please do not hesitate to ask for assistance in making your choice – we have our favourites! Should you wish to see our complete Wine List please ask.



Terrace Bar Menu