### **STARTERS**

Smoked Mackerel Pâté Pickled cucumber, crostini

Crispy Brie (v) Cranberry sauce, walnut salad

## MAINS

Seafood Linguine

Local seafood, mussels, shallots, garlic in a coriander cream

Soup of the Day (v)

Crusty bread roll

Ham Hock

Red onion compote, crostini

Sweet Chilli Stir Fry (v) Peppers, mushrooms, courgette, egg noodles, sweet chilli sauce (Choose from chicken, salmon or halloumi)

**Fish and Chips** Cornish ale battered fillet of haddock, mushy peas, rustic chips, tartar sauce

Caramelised Lemon Tart

Fresh raspberries, Cornish clotted cream

Fries £3

8oz Rib Eye Steak

Slow roasted cherry vine tomatoes, onion rings, rustic chips, garlic butter, mixed salad (£8 supplement)

Burger of the Day Speak to your waiter to find out our burger of the day. Served with rustic chips

Slow Cooked Pork Belly Roast carrots and parsnips, herb mash, apple puree, thyme sauce

SIDES

DESSERTS

Satay sauce, dressed salad

**Chicken Satay Skewers** 

Goats Cheese & Red Onion Tart (v) Rocket, balsamic glaze

Catch of the Day Confit fennel, cherry tomato, new potatoes, lambs lettuce, pesto dressing

### Superfood Salad (v)

Quinoa, avocado, broccoli, beetroot, pomegranate, asparagus, seeds (*Choose from chicken, salmon or halloumi*)

Spinach & Ricotta Ravioli (v)

Sage butter, dressed rocket, parmesan shavings

Onion Rings £3

Coleslaw £2

Mushy Peas £2

Side Salad £2

Peppercorn Sauce £3

Chocolate Délice Salted caramel, chocolate crackling, Cornish clotted cream Eton Mess Summer berries, Chantilly cream, meringue

**Cornish Cheese Board** Tribute chutney, grapes, celery

Selection of Ice Cream Brandy snap basket

# 2 COURSES - £25 | 3 COURSES - £30

We are driven by the seasons and inspired by our specialist Cornish growers, farmers and fishermen. All our dishes are freshly prepared and cooked to order so may take a little time. We have full allergen information on all of our dishes, please ask your host for more information.

@ESPLANADEHOTEL / ESPLANADEHOTELNEWQUAY.CO.UK