



Please note there is an additional £5 room service charge

Room Service Menu served 12noon-9pm

LIGHT BITES

Soup & Sandwiches available all day and night. The kitchen is closed 5-6pm

Soup of the Day £7

Served with a fresh bread roll and butter

Sandwiches

All sandwiches come with mixed leaves and nachos

Cheese & Pickle £7.50

Cucumber & Cream Cheese £7.50

Ham & Tomato £7.50

Tuna Mayo & Red Onion £7.50

Bacon, Lettuce & Tomato £8.50

Choose from white or granary bread. Gluten-free bread available on request

SALADS

Warm spiced cous cous salad £13.95

With onion, tomato, fresh herbs and beetroot falafel balls

Cajun spiced chicken salad £15.50

With lettuce, tomato, onion, cucumber and dressing

Smoked mackerel salad £13.95

With lettuce, cucumber, onion, herbs and dressing

PIZZAS

Choose from rich tomato or smoky barbecue base

Margherita £15

A timeless Italian classic topped with buffalo mozzarella

Pepperoni £16

Simple but spicy with a crunchy crust, topped with mozzarella

Hawaiian £15.50

Salty sweet crowd-pleaser, topped with cooked ham, pineapple and mozzarella

Garlic & Rosemary Bread 7" £7 | 12" £11

Pepper, Mushroom & Onion £15.50 V

A colourful medley of vegetables topped with mozzarella

Garlic & Rosemary Bread with Cheese 7" £8.50 | 12" £12.50

SIDES

Skinny Fries £4.50

Steakhouse Chips £4.50

Side Salad £4

MAINS

All burgers served in a brioche bun garnished with red onion marmalade, baby gem leaves, tomato and gherkin, with skinny fries and onion rings

Homemade Cheese Burger £16.50

Succulent and simple beef burger topped with Emmental cheese

Cajun Spiced Chicken Burger £16.50

Tender chicken breast marinated in cajun spices and topped with Emmental cheese

Aromatic Garden Burger £15.50 V

Lightly spiced mix of beans in gluten-free breadcrumbs

Fish & Chips £15.95

Served with steakhouse chips, mushy peas, tartare sauce and lemon

V Suitable for vegetarians

Vegan and gluten-free options available - talk to your server about variations on dishes

DESSERTS

**Apple & Cinnamon Crumble
Tartlet £6.50**Served with preserved mini
apples and vanilla ice cream**Crème Brûlée
£6.50**Served with
shortbread biscuit**Carrot Cake Slab
£6.50**Served with sticky orange
peel and golden raisins**Chocolate Mousse
£6.50**Topped with Chantilly
cream and Winter berry
compote**Treacle Tart
£6.50**Drizzled with brandy
sauce and topped with
Rodda's clotted cream**Ice-cream/Sorbet £1.95 per
scoop**Creamy Cornish ice-cream
from Callestick Farm.
Served with chocolate soil**Cheese Board
For one £9 | For two £17**with a mix of locally sourced cheeses and biscuits
served with fruit chutney and grapes

DRINKS

White WineAzabache Blanco
Bottle £23.50, 125ml £4.30, 175ml
£6, 250ml £8.50
Miopasso Pinot Grigio
Bottle £28, 125ml £5.10, 175ml
£7.10, 250ml £10
Outnumbered Sauvignon Blanc
Bottle £32, 125ml £5.70, 175ml
£7.90, 250ml £11.20
Esencia de Fontana
Chardonnay Bottle £21.50, 125ml
£4, 175ml £5.50, 250ml £7.80
Picpoul de Pinet
Bottle £35
Knightor Carpe Diem
Bottle £37.50**Bottled Beer**Asahi 330ml £4.25
Peroni 330ml £4.95
Tribute 500ml £4.95
Mena Dhu Stout 500ml £4.65
Heineken 0.0% 330ml £3.95
Cornish Orchard Blush or Pear
500ml £4.95**Gin 25ml**Tarquin's Cornish Dry £4.50
Tarquin's Seadog Navy £5
Tarquin's Rhubarb & Raspberry
£4.75
Hendrick's £4.75
Tanqueray No. 10 £5.25
Plymouth Gin £4
NAVAS tonic mixers £2
Colwith Farm Cornish Dry Gin £4.75**Rosé Wine**Terrazzo Zinfandel
Bottle £21.50, 125ml £4, 175ml
£5.50, 250ml £7.80
Laroma Pinot Grigio
Bottle £25, 125ml £4.50, 175ml
£6.30, 250ml £9**Sparkling Wine**Prosecco Spumante Divici
Bottle £35, 125ml £6.20**Draught**Korev Cornish Lager £4.75
Birra Moretti Italian Lager
£5.25
Jubel Peach £5.50 GF,V
Tribute Cornish Pale Ale £4.75
Orchard Thieves Cider £4.50**Soft Drinks**NAVAS soft drinks 275ml
Ginger beer | Elderflower £3.50
NAVAS tonic 125ml
Premium tonic | Light £2.50
Frobisher's Fusions 275ml
Apple & Mango | Orange & Passion
Fruit | Apple & Raspberry £3.25
Belvoir Rose Lemonade £3.50**Red Wine**Sepa Moya Merlot
Bottle £25, 125ml £4.50,
175ml £6.30, 250ml £9
Dreambird Pinot Noir
Bottle £26, 125 ml £4.70,
175 ml £6.50, 250ml £9.20
Camarada Malbec
Bottle £27.50, 125 ml £5,
175 ml £7, 250ml £9.70
Wilderness Organic Shiraz Bottle £35
Azabache Rioja Reserva Bottle £35**Champagne**Tattinger Brut
Bottle £60**Cocktails & Coolers**Mevagissey Mule £9.50
Polgooth Pirate £9.50
Cosmopolitan £10.50
Aperol Spritz £10.50
Espresso Martini £10.50
Passionate Blossom £10.50
Regular Old Fashioned £10
Classic Negroni £10**Non Alcoholic Cocktails**Ruby Apertif £6.50 GF,V
Amber Digestif £6.50 GF,VIMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens
may be present. Although every caution is taken to prevent cross-contamination, any product may contain
traces. Dish descriptions do not include all ingredients used, so if you have a food allergy please speak to a
member of staff before placing your order. Full allergen and ingredient information available.

V Suitable for vegetarians

Vegan and gluten-free options available - talk to your server about variations on dishes

Please note there is
an additional £5
room service charge