



STARTERS

- Leek and spinach soup with toasted Welsh rarebit
- Roast duck salad and Hoi sin sauce with spring onion, cucumber and coriander
- Chicken liver parfait with fruit chutney, herb salad and toasts
- Smoked haddock fishcake with Lizard leaves, capers and tartare sauce
- Crispy fried Cornish scallops in a lightly spiced batter with cous-cous salad and yoghurt dressing
- Free range Scotch egg with celeriac slaw, Lizard leaves and fine beans

MAINS

- Braised shoulder of Cornish Angus beef with mash, fine green beans and roast cherry tomatoes
- Pan fried fillet of hake, courgette, basil risotto, roasted red pepper sauce and saffron aioli
- Roast local cod with butter beans, chorizo, broccoli and parsley
- Roast Cornish duck breast with beetroot Anna potatoes, summer cabbage, turnip, carrot and thyme
- Sautéed potato gnocchi, aubergine compote, slow roast tomatoes and red pepper sauce
- Pan roasted rib eye steak with mustard crème fraiche, grilled mushrooms, roast tomatoes and triple cooked chips-£7.50 *Supplement*

SIDES

- Thin fries
- Tossed herb salad
- New potatoes
- Tomato and red onion salad
- Seasonal vegetables
- Broccoli with sage butter

All £1.90 supplement

Three courses £28.00 | Two courses £22.00
For children under 8 three courses £18.00 | Two courses £12.50
All prices include VAT at 17.5%. Gratuities are welcome and left at your discretion.
Food may contain nuts. Please let your waiter know if you have any dietary requirements.

the**b**rasserie

watergate bay

DESSERTS

Nut brownie and brandy chocolate pot with doughnuts and clotted cream

Elysium Black Muscat - a perfect match with chocolate desserts.

70ml £4.65 | Bottle £25.00

Vanilla crème brûlée with shortbread biscuits and fresh strawberries

Essensia Orange Muscat - a classic with fruit desserts.

70ml £4.65 | Bottle £25.00

Chocolate and orange brioche pudding with crème anglaise and clotted cream vanilla ice cream

Elysium Black Muscat - a perfect match with chocolate desserts.

70ml £4.65 | Bottle £25.00

Gooseberry and lemon fool with poached apricot and raspberry jelly

Essensia Orange Muscat - a classic with fruit desserts.

70ml £4.65 | Bottle £25.00

Cheese plate - Cornish blue, Cornish brie and Trelawney cheddar

We recommend a glass of Taylors 10 y.o. Tawny 70ml £5.00

or alternatively why not try a glass of

Botrytis Semillion 70ml £3.50 | Bottle £18.50

Chilled strawberry and melon soup with camomile jelly and floating islands

Essensia Orange Muscat - a classic with fruit desserts.

70ml £4.65 | Bottle £25.00

Helsett Farm Organic Cornish ice creams

Origin Coffee

Coffee on a mission; great ethics and a great flavour.

Prices from £2.00

SUKI Tea

Turn over a new leaf

£2.45 per pot

Liqueur coffees

Irish coffee, Baileys latte, Amaretto coffee, Calypso, Tia Maria,

Gaelic coffee - Scotch

Grand Marnier - hot chocolate

All £4.50