



CARBIS BAY

ESTATE

★★★★★

HISTORY & HERITAGE

Built in 1894 by the famous Cornish architect, Silvanus Trevail, the Carbis Bay Hotel quickly gained popularity as a result of the boom in seaside holidays, which had been made possible by the expansion of the railways. Indeed, at the turn of the 19th Century, the neighbouring Carbis Bay Station was a grand affair, boasting its own station master, station house and full-time staff.

The Carbis Bay Hotel has been immortalised by the author Rosamunde Pilcher and appears as The Sands Hotel in her novel 'The Shell Seekers'.

OUR FOOD

Reflecting our passion for sourcing local, seasonal produce, as part of the "Keep it Cornish" campaign, we use favoured Cornish suppliers such as West Country, Two Brothers Foods, Matthew Stevens Fresh Fish and Celtic Fish & Game, offering you the opportunity to immerse yourself in the taste of Cornwall and to try a range of local produce. With a daily selection of fresh local fish and shellfish, we guarantee the freshest ingredients.



Culinary Excellence

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.
An additional 10% service charge will be added for tables over 8. * Supplements apply



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TO START

Soup of the Moment £9.50

Fresh Bread

King Scallops £15.50

Cauliflower Trio, Coral & Snow
(Supplement £4.00)

Smoked Salmon £14.50

Parmesan Waffle, Horseradish

Fennel & Garlic Mussels £13.50

Pernod & Parsley, Fresh Bread

Hay Ash-Rolled Goat's Cheese £13.50

Tart Fine Piperade, House Pistou

Roulade of Crab £15.50

Courgette & Apple, Bitter Apple Purée, Crab Custard

Ham, Egg & Chips £13.50

Ham Hock Terrine, Textures of Egg, Crisps, Chive Oil, Chive Powder

Guinea Fowl & Mushroom Roulade £14.50

Parfait Cigar, Celeriac Purée, Apple Gel, Apple & Rapeseed Dressing



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MAIN COURSES

Confit of Pork Belly £27.50

Cannon of Pork Fillet, Pig Cheek, Crackling Cake, Kale Soup, Toffee Apples,
Rattler Reduction, Shard of Crackling, Cider Pearls

Fillet of Beef Rossini £37.50

Crouton, Pomme Purée, Tempura Oysters, Garlic Wild Mushrooms, Bone Marrow, Merlot Jus
(£10.00 supplement)

Loin of West Coast Venison £31.50

Artichoke & Potato Purée, Celeriac, Winter Cabbage, Red Wine & Chocolate Sauce
(£8.00 supplement)

Creedy Carver Duck Breast & Leg £28.00

Saffron Potatoes, Braised Carrots, Kimchi Cabbage, Marmalade & Duck Tea
(£8.00 supplement)

Fillet of Halibut £29.50

Smoked Haddock, Saffron Parmentier Potato & Pea Chowder, Pastis & Lemon Purée

Grilled Whole Megrim Sole £26.50

Potato, Samphire & Walnut Salad, Caper Butter

Roasted Monkfish £27.50

Scallops, Cucumber, Wasabi, Oyster

BBQ Chicken Makhani £24.50

Curry, Cauliflower, Spiced Rice, Mung Bean Bread, Pomegranate Salsa

Confit of Sweet Potato & Spinach £19.95

Sweet Potato, Spring Onion & Sweetcorn Rösti, Walnut Pesto,
Pickled Onion & Smashed Heritage Tomatoes

Cod & Chips (Our Way) £24.50

Minted Pea Purée, Pickled Egg, Pickled Onion, Seaweed Mayonaise

Courgette, Pea & Pine Nut Millefeuille £19.95

Lemon & Rapeseed Oil Vinaigrette

SIDE ORDERS

Green Salad £4.50

Fine Beans, Mangetout & Sesame Seeds £4.50

Honey-Roasted Carrots & Courgettes £4.50

Buttered New Potatoes £4.50

Hand-Cut Chips £4.50

Wilted Spinach £4.50

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FOR DESSERT

White Chocolate Mousse £9.50

Mocha Panna Cotta, Pistachio, Génoise, Pineapple, Peach Compôte & Sesame Seeds

Lemon Tart £9.50

Salted Caramel Ice Cream, Citrus Soup, Meringue, Honeycomb Crumb, Mandarin Purée

Fresh Fruit Platter £8.50

Sorbet & Chocolate Sauce

Pea & Mint Eton Mess £9.50

Roasted Strawberries, Berry Compôte, Chantilly Cream & Soft Meringue

Disaronno & Cherry Fondant £10.50

Dark & White Chocolate Truffles, Crème Anglaise, Almond Tuile,
Chocolate Crumb & Strawberry Ice Cream

Bavaois Butternut Squash £10.50

Quince Sorbet, Poached Blackberries, Brandy Snap, Quince Purée & Quince Compôte

Three British Cheeses & Biscuits £10.00*

or Five British Cheeses & Biscuits £15.00*

Grapes, Celery & Apple (£7.50 supplement applies)

DESSERT WINE

Muscat de St Jean de Minervois, Domaine Les Tailhades, 2012/13

Languedoc, South of France, France

37.5cl £20.00 / 100ml £6.00

Expressive sweet wine, with dried apricot, exotic fruit, rose flower and orange peel aromas. Rich in the mouth with honey and citrus fruit notes on the finish. (5) 15.00% vol.

Deen Vat 5, Botrytis Semillon, De Bortoli, 2013/14

Riverina, New South Wales, Australia

37.5cl £24.00 / 100ml £7.00

De Bortoli Vat 5 is a perfect expression of botrytis: pure luminescent gold in colour, with intense marmalade and dried peel fruit flavours, plus the botrytis honeyed effect. (5) 10.50% vol.

Elysium Black Muscat, Quady, 2015/16

California, USA

37.5cl £34.00 / 100ml £9.00

First aroma notes are twiggly, then brambly, then a wild sweetness - then finally the Muscat perfume with the Elysian sweet long finish. A wonderful mix. (5) 15.00% vol.

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