



Dinner

from 6 to 9pm

2 Course £36 • 3 Course £45

STARTERS

Mushroom velouté, cep powder, shoots, olive

Burrata, pickled beetroot & cucumber, blood orange basil

Charred tender stem, hummus, orange vinaigrette, Cornish gouda, parsley

Newlyn crab, lemon mayo & chives, roast tomato vinaigrette, crostini

MAINS

South coast hake, fennel, dill, olive & citrus salad, anchovy dressing

Kilhallen pork fillet, braised red cabbage, rhubarb preserve, red wine jus

Goujons of monkfish, crushed peas & mint, French fries, pickled courgette, Marie Rose

Braised chicory, blood orange, bulgur, mixed seeds, Helford blue, yogurt & mint

All dishes served with seasonal vegetable selection; fries & salad also available.

DESSERTS

Red plum soufflé, plum ripple cream

White chocolate and stem ginger tart, lime and mango gels

Dulce de leche crème brulee, biscotti biscuit, mixed berry compote

Selection of Cornish cheeses from the trolley, biscuits & preserves

Enjoy our cheese as a 4th course for £10.00.

DESSERT WINE

Bulas LBV Port £8.50 100ml

Chateau Mignets Sauternes £10.00 100ml

If you are concerned about any food allergies or intolerances, please speak to any member of the team, who will be delighted to assist. All prices are inclusive of VAT.

Discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.



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