

DINNER MENU

Available from 5.30pm

APPETISER

Mixed bread with balsamic oil (ve) £4.00 | Pig and pickle platter £14.00
Honey glazed chorizo £5.00 | Puglian olives (ve) £4.00 | Bar snacks £3.50

STARTERS

Panzanella, beetroot, red onion, pepper, tomato, sweet potato, feta (v)(ve*) | £10.00
Spiced sweet potato, quinoa, hummus, marinated halloumi, zucchini, pecan (v)(ve*) | £10.00
Caesar salad, anchovies, parmesan, crouton, baby gem (av) add chicken £2.00 | £7.50 / £12.50
Grilled mackerel, cucumber, fennel, dill, seaweed & parmesan crisp | £12.00
Cured sea trout, crème fraiche, nori, crispy skin, coriander, soy | £13.00
Moules mariniere, toasted focaccia (av) | £10.00 / £18.50

MAINS

The Cove burger, baby gem, tomato, peppercorn cheese, onion relish, burger sauce, fries | £15.50
The Cove veggie burger, mushroom, potato, tender stem, feta, fries (v)(ve*) | £12.50
Pan-fried chicken breast, rosti potato, courgette, chorizo, burnt orange, watercress | £18.00
Roasted pork belly, confit shallot, broccoli, apple, potato, rosemary | £20.00
Fillet of stone bass, saffron potato, spring onion, chicory, tomato, parma ham | £19.00
Seafood tagliatelle, chilli, garlic, nduja, parsley, pangritata | £20.00
Baked aubergine, herb dressing, tomato, rocket, mozzarella, balsamic (ve*) | £14.00

FROM THE GRILL

All served with mushroom, tomato and fries

Philip Warren 8oz sirloin steak £28.00 | Grilled chicken breast £18.00
Philip Warren Cornish beef picanha for two £55.00

Sauces | £3.00

Confit garlic & BBQ jus | Peppercorn

Sides | £4.50

Cornish herb new potatoes | Fries | Cove greens
Mac & cheese | Herb mixed salad

Menu key: (v) Vegetarian | (av) Available as a starter/main | (ve) Vegan | (ve*) Can be made vegan
Some dishes may contain allergens. If you have any dietary requirements, please speak to a member of our team.

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TAPAS TASTING

Ricotta agnolotti, tomato, olive, caper (v)

Panzanella, beetroot, red onion, sweet potato, pepper, herb dressing (ve)

Smoked paprika & garlic potatoes, roasted red pepper, crème fraiche (v) (ve*)

Nduja squid, orange, watercress

Gambas pil pil, chilli, garlic, parsley

Fritto misto, lemon & garlic aioli (ve*)

Pork belly, pea, apple, broccoli

Yogurt & rosemary chicken skewer

Honey glazed chorizo

3 for £16.50

DESSERTS

Pineapple cake, black pepper & pineapple puree, meringue, coconut, crème fraiche (v) | £8.00

Pimm's panna cotta, macerated fruits, meringue, tarragon | £8.00

Chocolate crémeux, poached rhubarb, cocoa tuile, pecan granola (v) | £8.00

Cornish cheeseboard, carte de musica, rhubarb relish (v) | £12.00

South West ice cream / sorbet selection (ve*)(v) | £2.50

Affogato: two scoops of vanilla ice cream & espresso shot | £8.00

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