



CARBIS BAY

ESTATE

HISTORY & HERITAGE

Built in 1894 by the famous Cornish architect, Sylvanus 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 selection of fresh local fish and shellfish bought daily from St Ives day boats, we guarantee fresh 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 on tables over 8. * Supplements apply



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TO START

Seared South Coast Scallops £14.50

Parsnip & Parsley Purée, Parsnip Crisp, Pickled & Roasted Kohlrabi, Seaweed

Fillet of Mackerel £12.50

Coconut & Chilli Panna Cotta, Coriander & Red Onion Salad, Passion Fruit Syrup

Fennel & Garlic Mussels £12.50

Pernod & Parsley, Fresh Bread

Basil-Breaded Goat's Cheese £12.50

Beetroot Hazelnut Tuile, Hazelnut & Ice Lettuce

Soup of the Moment £9.50

Warm Bread

Roulade of Crab £14.50

Courgette & Apple, Bitter Apple Purée, Crab Custard

Ham, Egg & Chips £12.50

Ham Hock Terrine, Salt-Baked Pineapple, Poached Quail's Egg,
Game Chips, Pineapple Chutney

Seared Loin of Venison £13.50

Roasted Fig, Spiced Raspberry Jam, Chive & Parmesan Risotto

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MAIN COURSES

Trio of Pork Belly Cheek & Fillet £23.95

Toffee Apple, Crackling Cake, Kale & Cider Cream

Fillet of Cornish Beef £32.50*

Spiced Beef Pancake, Cornish Brie, White Turnip Purée, Roasted Turnip & Tarragon Cream
(£10.00 supplement applies)

Slow-Roasted Breast of Lamb £26.95*

Lamb Wellington, Best End Chop, Carrot Purée, Mint Jelly, Roasted Potato,
Cauliflower Fritter, Lamb Sauce. (£8.00 supplement applies)

Fillet of Sea Bass £24.95

Cassoulet of Beans & Peas, Warm Mussel & Seafood Salad, Crab Tortellini, Caper Butter

Blackcurrant-Poached Salmon £23.50

Warm Potato, Chive & Samphire Salad, Pickled Berries, Goat's Cheese Mousse,
Blackcurrant Sauce

Fillet of Hake en Papillote £21.50

Lemon Grass, Chilli, Ginger, Orange, Potatoes, Broccoli & Asparagus

Breast of Chicken Marinated in Indian Spices £21.50

Mushroom and Egg Rice, Poori Pillows, Scented Air, Courgette Ribbons, Hot & Sour Sauce

Confit of Sweet Potato & Spinach £17.95

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

Executive Fish & Chips £19.50

Five Fish, Five Batters, Two Peas & Two Potatoes, Lemon & Broken Tartar

Courgette, Pea & Pine Nut Mille-Feuille £18.95

Lemon & Rapeseed Oil Vinaigrette

SIDE ORDERS

Green Salad £4.50

Fine Beans, Mange Tout & 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 £8.50

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

Lemon Tart £8.50

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

Fresh Fruit Platter £8.50

Sorbet & Chocolate Sauce

Pea & Mint Eton Mess £8.75

Roasted Strawberries, Berry Compote, Chantilly Cream & Soft Meringue

Disaronno & Cherry Fondant £9.50

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

A Ferris Wheel of Fun to Share £17.50

Your Favourite Bits from the Fun Fair (for 2 persons)

Cornish Cheese & Biscuits £14.50*

Grapes, Celery & Apple (£5.00 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 twiggy, 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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