



BREAKFAST  
*at*  
CAPE CORNWALL CLUB  
*with Ian Salmon*

FROM THE KITCHEN

Full Cornish 12.5

Grilled Cornish bacon, St Ewe's egg, local sausage, flat cap mushroom, hogs pudding, hash brown, beans

French toast 10.5

with smoked Cornish bacon, maple syrup

Avocado on English muffin 11

Crushed avocado with lime and chilli, spring onion, poached St Ewe's eggs

Eggs Benedict 11.5

English muffins, smoked Cornish bacon, poached St Ewe's eggs, hollandaise, chives

Cape Cornwall Club granola 6

Granola, Trewithen Dairy yogurt, blossom honey, mixed berry compote

CONTINENTAL

7.5pp continental only

4pp with cooked breakfasts

Homemade granola

Trewithen Dairy yogurt

Homemade compote

Danish pastries

Fruit bowl

Cereals

Toast

marmalade, jam

Fruit juices

on quieter days continental items are available on request so we can ensure all items are fresh

BAPS / SANDWICHES

Bacon 5.5

Bacon and egg 6.5

Sausage 7.5

Sausage and egg 8

Veggie sausage 6.5

Veggie sausage and egg 7.5

Sausage and bacon 7.50 Sausage, bacon and egg 8.5

HOT DRINKS

Americano 2.75

Mocha 3.25

Latte 3.1

Pot of tea 3

Cappuccino 3.2

Cup of flavoured tea 2

Hot chocolate 3

at the time of ordering, please inform your server of any allergies or intolerances you may have



LUNCH  
*at*  
CAPE CORNWALL CLUB  
*with Ian Salmon*

LIGHT LUNCHES

Chicken club sandwich 7  
local chicken, Cornish smoked bacon, baby gem, tomato, mayonnaise

BLT 7  
Cornish bacon, lettuce tomato, mayonnaise

Soup of the day 6

Chargrilled chicken caesar 10  
baby gem, croutons, aged parmesan, anchovy, caesar dressing

Fish and chips 14  
local haddock, triple cooked chips, curry sauce, tartare sauce, mushy peas

BURGERS

all served on a freshly baked brioche bun with chips and salad

Steak burger 14  
pickled cucumber, cheese, tomato, ketchup, mustard

Buttermilk fried chicken 14  
pickled cucumber, cheese, tomato, roasted garlic mayo

PIZZAS

all pizzas are served on either a 9" or 12" base

Margherita 9 / 14  
tomato sauce, mozzarella, basil

Pepperoni 11 / 16  
tomato sauce, mozzarella, basil

Hoisin duck 12 / 17  
tomato sauce, spring onion, cucumber, sesame seeds, mozzarella, basil



SUNDAY ROASTS  
*at*  
CAPE CORNWALL CLUB  
*with Ian Salmon*

one course 16

two courses 21

three courses 26

STARTERS

Butternut squash soup  
thyme parmesan toast

Deep fried squid  
miso mayonnaise, pickled vegetables

Smoked salmon risotto  
dill, parmesan, lemon

MAINS

Pork loin  
roast potatoes, neaps, parsnips, Yorkshire pudding, toffee apple sauce

Beef brisket  
roast potatoes, neaps, parsnips, Yorkshire pudding, horseradish

Butternut squash risotto

DESSERTS

Sticky toffee pudding  
butterscotch sauce, cornish clotted cream

White chocolate pannacotta  
berry compote, caramac

Christmas pudding  
cornish clotted cream

at the time of ordering, please inform your server of any allergies or intolerances you may have  
a discretionary 10% service charge will be automatically added to your bill



# CAPE CORNWALL CLUB

## CHILDREN'S MENU

*by Ian Salmon*

### MAINS

Margherita pizza

Macaroni cheese  
garlic bread

2oz beef burger  
chips

Fish fingers  
served breadcrumbed and fried, chips

### DESSERTS

Chocolate brownie

Roskilly's ice cream pots  
various flavours

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intolerances you may have



DINNER  
*at*  
CAPE CORNWALL CLUB  
*with Ian Salmon*

SNACKS AND SIDES

Thin chips 4	Salt baked beetroot crispy onions 4
Creamed local kale 4	
Truffle mash 5	Halloumi fries 5 gochujang mayonnaise
Smoked almonds 4	CCC focaccia bread 4 olive oil, balsamic
Olives 4	

STARTERS

French onion soup 7.5 thyme parmesan toast
Deep fried squid 10 miso mayonnaise, pickled vegetables
Pressed pork and duck 10 pork and duck rilette, baked salted beetroot, apple purée, toasts
Chargrilled artichoke 9 smoked aubergine purée, polenta, crispy leeks, feta

MAINS

CCC fish and chips 18 beer-battered fish, triple cooked chips, tartar sauce, mushy peas, charred lemon
Pork chop 22 truffle mash potato, duck fat carrot, creamed kale
Newlyn hake 22 hand-line caught Newlyn hake, parsnip purée, baked shallot, chicken butter sauce
Wild mushroom gnocchi 16 hen of the woods, roasted butternut squash, gnocchi, basil aioli

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CAPE CORNWALL CLUB  
*with Ian Salmon*

BURGERS

all served on a freshly baked brioche bun with chips and salad

Steak burger 14

pickled cucumber, cheese, tomato, ketchup, mustard

Buttermilk fried chicken 14

pickled cucumber, cheese, tomato, roasted garlic mayo

PIZZAS

all pizzas are served on either a 9" or 12" base

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tomato sauce, mozzarella, basil

Pepperoni 11 / 16

tomato sauce, mozzarella, basil

Hoisin duck 12 / 17

tomato sauce, spring onion, cucumber, sesame seeds, mozzarella, basil

DESSERTS

Vegan ice cream 5

passionfruit sorbet, blood orange sorbet, lemon sorbet

Dark chocolate delice 7

passionfruit sorbet, chocolate caramel

Spiced orange and pistachio pudding 7

orange compote, mascarpone

Yoghurt cake 7

pine nut praline, pistachio ice cream, armarene cherries



BAR MENU  
*at*  
CAPE CORNWALL CLUB  
*with Ian Salmon*

STARTERS

Deep fried squid 10  
miso mayonnaise, pickled vegetables

Butternut squash soup 7.5  
thyme parmesan toast

MAINS

Pork belly 22  
salt baked beetroot, thin chips

CCC fish and chips 18  
beer-battered fish, triple cooked chips, tartar sauce, mushy peas, charred lemon

BURGERS

all served on a freshly baked brioche bun with  
chips and salad

Steak burger 14  
pickled cucumber, cheese, tomato, ketchup,  
mustard

Buttermilk fried chicken 14  
pickled cucumber, cheese, tomato, roasted garlic  
mayo

PIZZAS

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tomato sauce, mozzarella, basil

Pepperoni 11 / 16  
tomato sauce, mozzarella, basil

Hoisin duck 12 / 17  
tomato sauce, spring onion, cucumber, sesame  
seeds, mozzarella, basil

DESSERTS

Vegan ice cream 5  
passionfruit sorbet, lemon sorbet

Dark chocolate delice 7  
passionfruit sorbet, chocolate caramel

White chocolate panncotta 7  
berry compote, caramac