



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, black pudding, hash brown, beans

Vegetarian full Cornish 11.5

vegetarian sausage, St Ewe's egg, flat cap mushroom, hash brown, beans

Eggs Benedict 11.5

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

Eggs Florentine 11.5

English muffins, spinach, poached St Ewe's eggs, hollandaise, chives

CCC BREAKFAST MUFFINS all 10

Crisp hash brown, local bacon, St Ewe's egg, burger cheese, house sauce

Crisp hash brown, spinach, St Ewe's egg, burger cheese, house sauce

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



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

one course 17

two courses 22

three courses 27

STARTERS

Pea & mint soup  
creme fresh, pickled shalot, warm bread

Salmon croquettes  
dill, aioli, pickled cucumber

Buffalo chicken tenders  
ranch dressing, chilli, coriander

MAINS

Roast pork loin  
roast potatoes, neaps, parsnips, kale, cauliflower cheese, Yorkshire pudding

Roast brisket  
roast potatoes, neaps, parsnips, kale, cauliflower cheese, Yorkshire pudding

Wild mushroom rissoto

DESSERTS

Sticky toffee pudding  
butterscotch sauce, vanilla ice cream

White chocolate & mango cheesecake  
coconut & mango sorbet

Vegan Ice Cream  
passionfruit sorbet, lemon sorbet

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

20z beef burger  
chips

Fish fingers  
served breadcrumbbed and fried, chips

DESSERTS

Chocolate brownie

Roskilly's ice cream pots  
various flavours

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

WHILE YOU WAIT

Scampi and tartar sauce 6 | Olives 4.5 | Chilli bites 4.5 | House bread, olive oil and balsamic 5

SIDES

Macaroni cheese with toasted garlic crumb 6 | Spring vegetables 6 | Thin chips 5

Local new potatoes with mint butter 5 | Peppercorn sauce 4 | Onion rings 5

STARTERS

Pea and mint soup 8  
crème fresh, pickled shallots, warm bread

Wild Salmon croquettes 11  
panko crumb salmon, with cucumber salad, dill aioli

Local asparagus 11  
poached St Ewe egg, hollandaise sauce, chives

Mounts Bay squid 12  
pan fried, baby spring vegetables, lemon confit, tomato fondue

MAINS

Fish of the day 22  
locally caught from the Cape, Pak choi, toasted cashew, chilli sauce, crispy garlic, shallot

28-day aged 8oz rib eye steak 28  
thin chips, baby gem salad, peppercorn sauce

Spinach and ricotta ravioli 19  
wild spinach, pine nuts, aged parmesan

Spring risotto 19  
pea purée, broad, beans, fresh mint, asparagus

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DINNER  
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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 15

pickled cucumber, cheese, tomato, ketchup, mustard

Buttermilk fried chicken 15

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

DESSERTS

Vegan ice cream 5

passionfruit sorbet, blood orange sorbet, lemon sorbet

White chocolate and passionfruit cheesecake 7.5

Sticky toffee pudding 7

Chocolate fondant 7.5

pistachio ice cream



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

Pea and mint soup 8  
crème fraîche, pickled shallots, house bread 8

Cape crab linguine 18  
fresh crab, garlic, chilli, tomato, olive oil, fresh parsley

Cape Cornwall chicken club sandwich 15  
free range chicken breast, bacon, tomato, baby gem, house mayo, thin chips

Local squid calamari 12  
smoked paprika mayonnaise, tomato, shallot, Thai basil salad

Cornish hake 22  
sautéed potatoes, chorizo, basil, olives, best olive oil, confit lemon

Local crab topped fries 14  
Cape Cornwall crab, house fries, lemon and chive mayo, pickled red chilli, spring onion, coriander

Seafood risotto 20  
saffron risotto, local seafood, crab, prawns, sea bass, dill, lemon, chilli

Fish of the day 22  
pak choi, toasted cashew nuts, chilli sauce, crispy garlic, chilli, shallots, jasmine rice

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Steak burger 15  
pickled cucumber, cheese, tomato, house sauce

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