



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



LUNCH
at
CAPE CORNWALL CLUB
with Ian Salmon

Soup of the day 8
croutons, house bread

Cape Cornwall chicken club sandwich 16
free range chicken breast, bacon, tomato, baby gem, house mayo, thin chips

Local squid calamari 12
pickled carrot, house tartar sauce, baby gem, crispy rice

Crab tagliatelle 24
hand-picked local crab, chilli, garlic, ripe tomatoes, parsley

Cornish fish of the day 26
seasonal veg, beurre blanc, chives, Cornish minted new potatoes

BURGERS

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

Bacon double cheese burger 17

2 4oz steak patties, Cornish bacon, cheese, BBQ
sauce

Buttermilk fried chicken 15
cheese, tomato, 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



DINNER
at
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WHILE YOU WAIT

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

SIDES

Handcut chips 5.5 | Spring tomato basil and shallot salad 5

Local potatoes with mint butter 5 | Spring vegetables 6

STARTERS

Burrata 12

tomato chorizo jam, basil and pine nut pesto, sourdough croutons

St Ives smoked salmon 12

toasted brioche, whipped horseradish, charred lemon

Cape prosciutto ham salad 13

figs, walnuts, Cornish blue cheese, croutons

Deep fried squid 12

pickled carrot, house tartar sauce, baby gem, crispy rice

MAINS

Fish of the day 26

locally caught from the Cape, seasonal veg, beurre blanc, cornish minted new potatoes

28 day aged fillet steak 34

thin chips, baby gem salad, blue cheese sauce

Pumpkin and ricotta ravioli 19

wild spinach, mixed nuts, aged parmesan

Crab tagliatelle 24

hand-picked local crab, chilli, garlic, ripe tomatoes, parsley

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a discretionary 10% service charge will be automatically added to your bill



DINNER
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BURGERS

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

Bacon double cheese burger 17
2 4oz steak patties, Cornish bacon, cheese, BBQ sauce

Buttermilk fried chicken 15
cheese, tomato, 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

Ice cream selection 5

Summer carrot cake 7.5
lime, mascarpone

Sticky toffee pudding 7
vanilla ice cream

Chocolate fondant 7.5
chocolate ice cream

Cornish blue cheese 12
toasted walnuts, cheese biscuits, local honey



SUNDAY GRILL
at
CAPE CORNWALL CLUB
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STARTERS

Burrata 12
tomato chorizo jam, basil and pine nut pesto, sourdough croutons

St Ives smoked salmon 12
toasted brioche, whipped horseradish, charred lemon

Cape prosciutto ham salad 13
figs, walnuts, Cornish blue cheese, croutons

Deep fried squid 12
pickled carrot, house tartar sauce, baby gem, crispy rice

MAINS

Fish of the day 20
locally caught from the Cape, seasonal veg, beurre blanc, Cornish minted new potatoes

Pumpkin and ricotta ravioli 16
wild spinach, mixed nuts, aged parmesan

Crab tagliatelle 16
hand-picked local crab, chilli, garlic, ripe tomatoes, parsley

Fish and chips 20
local fish, hand cut chips, tartar sauce, garden peas

Roast best end of Cornish lamb 22
spring onion crusted potatoes, seasonal vegetables, red wine jus

SHARING DISHES

Spatchcock whole chicken 35
barbecued chicken, gremolata dressing, garden salad, roasted new potatoes

please allow a 25 minute cooking time for this dish

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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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PICNICS
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MENU 20pp

HOMEMADE FRESH SANDWICHES
all are available on a choice of brown or white bread

Coronation chicken
baby gem, tomato

Brie and chutney
baby gem

Prawn cocktail
crispy leaves

Fresh summer salad

Mini Cape Cornwall sausage rolls

Fresh fruit selection

Pipers crisps

UPGRADE TO A BOTTLE OF PROSECCO FOR AN EXTRA 25



CAPE CORNWALL CLUB'S

2024

GROUP MENU

STARTERS

Roasted butternut squash soup 7.5
mascarpone, thyme toast

Thai fish cakes 10
sweet chilli dipping sauce, crispy salad, bird eye chilli, peanuts

Prosciutto ham salad 9
glazed figs, walnuts, Cornish blue cheese, croutons

MAINS

Haddock kyiv 20
Savoy cabbage, saffron sauce, confit garlic

Primavera risotto 16
preserve lemon, peas, courgette, mint

Chicken supreme 20
wild mushrooms, bacon, dijon mustard sauce, crispy polenta

DESSERT

Vanilla panna-cotta 7.5
pistachio cream, short bread

Sticky toffee pudding 7.5
clotted cream

Chocolate tart 7.5
salt caramel, Cornish sea salt, mascarpone



COCKTAILS



CAPE CORNWALL CLUB

all ro

CORNISH NEGRONI

25ml Caspyn gin, 25ml Knightor dry vermouth, 25ml Campari

MANHATTAN

50ml Hellstone whiskey, 10ml Knightor sweet vermouth, 10ml Knightor dry vermouth, Angostura bitters

CAPE MOJITO

50 ml Cape Cornwall white rum, 25ml lime juice, 10ml sugar syrup, mint leaves, soda water

ESPRESSO MARTINI

25ml Pocketful Cornish vodka, 25ml Pocketful coffee tequila, 10ml sugar syrup, double espresso

AMARETTO SOUR

25ml Hellstone whiskey, 25ml Disaronno, 25ml lemon juice, 15ml egg white, 10ml sugar syrup

MOCKTAIL

CAPE CORNWALL SUNSET 6

50ml cranberry juice, 100ml orange juice, 15ml grenadine add 25ml vodka 3.25

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