

COLONIAL

TOLCARNE BEACH VILLAGE

NIBBLES

SHELL ON PRAWNS 7
Garlic aioli (o)

MARINATED OLIVES 5
Balsamic oil (o)

BAJAN FISH FRITTERS 9
Tangy tomato chutney

SMOKED MACKEREL 8
With dill mayonnaise on
sourdough (o)

COCONUT PRAWNS 8
Garlic aioli (gf)

SANDWICHES

**ON YOUR CHOICE ON WHITE OR
GRANARY THICK CUT BREAD WITH SALAD
AND SKIN ON FRIES** (o)

CORNISH CRAB 13
Hand picked Cornish crab with citrus
mayonnaise, rocket and tomato

PLOUGHMANS 9
Westcountry ham, Cornish cheddar,
marinated red onion chutney and
watercress

SMOKED SALMON 12
Smoked salmon, cucumber, rocket, dill
and lemon crème fraiche

MAINS

PORHILLY OYSTERS 9/18
Fresh Porthilly oysters on ice with
shallot and red wine vinegar and
lemon (o)

PANKO HAKE GOUJONS 18
Lemon and garlic aioli, dressed
salad and skin on fries

CORNISH BAY MUSSELS 19
White wine and garlic cream,
toasted sourdough (o)

COLONIAL BURGER 15
Two beef patties, Cornish cheddar,
bacon, jerk mayo, lettuce and tomato.
Skin on fries (o)

RAINBOW SALAD (gf) (vg) 10
Dressed mixed leaves, cherry tomato,
carrot, cucumber, red onion, spring onion,
pineapple salsa, mango dressing, balsamic
glaze, chili garnish

Add coconut and garlic butter prawns 7
Add blackened Cajun chicken 6
Add grilled halloumi 4