

COLONIAL

TOLCARNE BEACH VILLAGE

STARTERS

CORNISH BAY MUSSELS 10

White wine and garlic cream,
toasted sourdough (o)

PANKO HAKE GOUJONS 9

Lemon and garlic aioli, dressed
salad

CHARGRILLED CHICKEN KEBABS 9

Poppy seed and coconut, tahini
yoghurt, grilled lime

SPICED CORN, LENTIL & BUTTERNUT SQUASH CHOWDER 8

Coconut, toasted seeds and
sourdough (vg) (o)

JERK CALAMARI 8

Lime, Siracha mayo, dressed
salad

SPICED SWEETCORN FRITTERS 8

Mango dressing and dressed
leaves (vg) (gf)

NIBBLES

MARINATED OLIVES 5

Balsamic oil

SHELL ON PRAWNS 7

Lemon garlic aioli (o)

BREAD BASKET 4

Jerk butter, olive oil & balsamic

MAINS

10 oz WESTCOUNTRY SIRLOIN (gf) 28

Roast vine tomatoes, flat mushroom,
onion puree, skin on fries
Choice of Caribbean style Chimichurri
or Peppercorn Sauce

Add sauteed king prawns 6

CORNISH CRAB & PRAWN LINGUINE 20

Hand-picked Cornish crab, king
prawns, garlic, cherry tomatoes,
chilli, rocket and lemon.
Toasted herb and parmesan crumb.

PEPPER POT JACKFRUIT CURRY (vg) 15

Herb flatbread, coconut rice,
chili garnish

PANKO HAKE GOUJONS 18

Lemon and garlic aioli, dressed
salad and fries

JERK CHICKEN 20

Rice and peas, corn on the cob,
pineapple salsa

BLACKENED FISH ON THE BONE (gf) 25

Whole fish roasted with thyme,
lemon and blackened Cajun
seasoning, samphire, skin on fries,
crayfish and caper butter

CORNISH BAY MUSSELS 19

White wine and garlic cream,
toasted sourdough (o)

RAINBOW SALAD (vg) (gf) 10

Dressed mixed leaves, cherry tomato,
carrot, cucumber, red onion, spring onion,
pineapple salsa, mango dressing, balsamic
glaze, chilli garnish

Add coconut and garlic butter prawns 7

Add blackened Cajun chicken 6

Add grilled halloumi 4