

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 (vg) (gf) 8

Mango dressing and dressed
leaves

NIBBLES & SIDES

MARINATED OLIVES 4

MIXED SALAD 5

COLONIAL SLAW 3

BREAD BASKET 4

Butter, olive oil & balsamic

MAC & CHEESE 5

POLENTA CHIPS 6

Aioli

FRIES 3

ONION RINGS 4

GARLIC BREAD 4

BLUE CHEESE SAUCE 4

MAINS

10 OZ WESTCOUNTRY SIRLOIN (gf) 28

Roast vine tomatoes, flat mushroom,
onion puree, skin on fries
Choice of Caribbean style Chimichurri,
blue cheese sauce 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

Flatbread, coconut rice, chili
garnish

SEAFOOD CURRY 20

Squid, hake, prawn, mussels,
flatbread, coconut rice, chili
garnish

PANKO HAKE GOUJONS 18

Lemon and garlic aioli, dressed
salad and fries

BLACKENED FISH (gf) 25

ON THE BONE

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

CORNISH BAY MUSSELS (o) 19

White wine and garlic cream,
toasted sourdough

JERK CHICKEN 20

Smoked jerk chicken supreme,
rice and peas, corn on the cob,
colonial slaw

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

Add sweetcorn frittas 5