



CARBIS BAY

ESTATE

HISTORY & HERITAGE

Built in 1894 by the famous Cornish architect, Silvanus Trevail, the Carbis Bay Hotel quickly gained popularity as a result of the boom in seaside holidays, which had been made possible by the expansion of the railways. Indeed, at the turn of the 19th Century, the neighbouring Carbis Bay Station was a grand affair, boasting its own station master, station house and full-time staff.

The Carbis Bay Hotel has been immortalised by the author Rosamunde Pilcher and appears as The Sands Hotel in her novel 'The Shell Seekers'.

OUR FOOD

Reflecting our passion for sourcing local, seasonal produce, as part of the "Keep it Cornish" campaign, we use favoured Cornish suppliers such as West Country, Two Brothers Foods, Matthew Stevens Fresh Fish and Celtic Fish & Game, offering you the opportunity to immerse yourself in the taste of Cornwall and to try a range of local produce. With a daily selection of fresh local fish and shellfish, we guarantee the freshest ingredients.



Culinary Excellence

TO START

Soup of the Moment £9.50
Fresh Bread

King Scallops £15.50
Pea, Potato, Pancetta

Smoked Salmon £14.50
Parmesan Waffle, Horseradish

Cheese & Cauliflower £13.50
Truffle

Crab £15.50
Compressed Watermelon,
Apple, Baby Herbs

Ham, Egg & Chips £13.50
Ham Hock Terrine, Textures of Egg, Crisps,
Chive Oil, Chive Powder

BBQ Mackerel £13.50
Panzanella, Aioli, Basil

Heritage Tomato £12.50
Mozzarella, Gazpachio, Consommé

MAIN COURSES

Confit of Pork Belly £27.50
Cannon of Pork Fillet, Pig Cheek, Crackling Cake,
Kale Soup, Toffee Apples, Rattler Reduction,
Shard of Crackling, Cider Pearls

Fillet of Beef Rossini £37.50
Crouton, Pomme Purée, Tempura Oysters,
Garlic Wild Mushrooms, Bone Marrow, Merlot Jus
(£10.00 supplement)

Creedy Carver Duck Breast & Leg £28.00
Saffron Potatoes, Prawn Dim Sum,
Kimchi Cabbage, Marmalade & Duck Tea
(£8.00 supplement)

Fillet of Halibut £29.50
Smoked Haddock, Saffron Parmentier,
Potato & Pea Chowder, Pastis & Lemon Purée

Butter-Poached Flat Fish £26.50
Potato, Samphire & Walnut Salad, Caper Butter

Cod & Chips (Our Way) £24.50
Minted Pea Purée, Pickled Egg, Pickled Onion,
Seaweed Mayonnaise

BBQ Chicken Makhani £24.50
Curry, Cauliflower, Spiced Rice, Mung Bean Bread,
Pomegranate Salsa

Confit of Sweet Potato & Spinach £19.95
Sweet Potato, Spring Onion & Sweetcorn Rösti,
Walnut Pesto, Pickled Onion & Smashed
Heritage Tomatoes

Trio of Gnocchi £19.95
Sweet Potato, Pesto, Saffron, Beetroot, Pine Nuts,
Tomato Emulsion

SIDE ORDERS

Green Salad £4.50
Fine Beans, Mangetout & Sesame Seeds £4.50
Honey-Roasted Carrots & Courgettes £4.50
Buttered New Potatoes £4.50
Hand-Cut Chips £4.50
Wilted Spinach £4.50

FOR DESSERT

Hazelnut & Vanilla Brownie Cheesecake £9.50
Trink Dairy Unhomogenised Milk Sorbet,
Raspberry Purée, Chocolate & Hazelnut Tuile

Lemon Curd & Clotted Cream Panna Cotta £9.50
Meringue, Lemon Crunch Ice Cream

Fresh Fruit Platter £8.50
Sorbet & Chocolate Sauce

Classic Rum Baba £9.50
Rhubarb & Custard

Disaronno & Cherry Fondant £10.50
Dark & White Chocolate Truffles, Crème Anglaise,
Almond Tuile, Chocolate Crumb &
Strawberry Ice Cream

Bavaois Butternut Squash £10.50
Quince Sorbet, Poached Blackberries, Brandy Snap,
Quince Purée & Quince Compôte

Three British Cheeses & Biscuits £15.00*
or Five British Cheeses & Biscuits £20.00*
Grapes, Celery & Apple
(£7.50 supplement applies for three cheeses only)

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.
A 13% service charge applies.

WINE LIST

Champagne & Sparkling Wine

Cloudy Bay Pelorus Brut, Marlborough New Zealand	£45
Moet & Chandon Brut Imperial NV, Champagne, France	£ 65
Moet & Chandon Brut Rose NV, Champagne, France	£ 85
Veuve Clicquot Yellow Label Brut NV, Champagne, France	£70
Veuve Clicquot Rosé Brut NV, Champagne, France	£90
2009 Dom Perignon, Champagne, France	£240

Champagne & Sparkling Wine by the Glass

Moet & Chandon Brut Imperial NV, Champagne, France	£15
Moet & Chandon Brut Rose NV, Champagne, France	£17
Veuve Clicquot Yellow Label Brut NV, Champagne, France	£17
Cloudy Bay Pelorus Brut, Marlborough New Zealand	£9.50

White Wines

2018 Eric Texier Brezeme Roussanne, Rhone Valley	£58
2017 Claude Riffault Les Chailloux, Sancerre, Loire Valley	£70
2016 Domaine Gerard Duplessis Chablis 1er Cru Vaugirant', Burgundy	£80
2017 Domaine Bernard Moreau, Chassagne-Montrache, Burgundy	£120
2017 Cantina Fillipi Castelcerino Soave, Veneto	£45
2017 Montenidoli Tradizionale Vernaccia di San Gimignano, Tuscany	£55
2018 Vinho Verde, Portugal	£35
2016 Weingut Heinrichof Pinot Blanc, Mosel	£40
2015 Frog's Leap Winery, Chardonnay, Napa Valley	£70
2016/17 Knightor Madeleine Angeuine, Cornwall, England	£40
2017/18 Muscadet de Sevre et Maine Sur Lie Bleu, Loire, France	£30
2018/19 Picpoul de Pinet M,Languedoc,South France	£30
2018/19 The Crossings Sauvignon Blanc, New Zealand	£35
2018/19 Cloudy Bay Sauvignon Blanc, New Zealand	£50
2017/18 Ermita de San Felices Blanco, Rioja, Spain	£30
2017/18 Lost Weekend Chardonnay Hesketh, South Australia	£35
2017/18 Chablis Jean Deligny,Burgundy, France	£45

Red Wines

2016 Château Pesquie, Terrasses Cotes de Ventoux, Rhone Valley	£35
2018 Château Cambon, Beaujolais Village, Beaujolais	£40
2015 Domaine Bosquet des Papes, Châteauneuf-du-Pape,Rhone Valley	£80
2017 Domaine Pierre & Jerome Coursodon Silice St Joseph, Rhone Valley	£80
2013 Domaine Henri Gouge, Nuit-St-Georges, Burgundy	£120
2016 Badia a Coltibuono Chianti Classico, Tuscany	£55
2015 Marcarini La Serra Barolo, Piedmont	£85
2012 La Serena Brunello di Montalcino, Tuscany	£130
2008 Bodegas Urbina, Rioja Crianza, Rioja	£45
2006 Lopez de Heredia, Vina Tondonia, Rioja	£75
2016 Ridge Vineyards East Bench Zinfandel, Dry Creek Valley	£80
2016/17 Tor del Cole Montepuciano d'Abruzzo Riserva, Italy	£30
2017/18 Caves des Grands Vins de Fleurie Beaujolais,Burgundy, France	£40
2016/17 The Crossings Pinot Noir, Marlborough, New Zealand	£40
2017 Cloudy Bay Pinot Noir, Marlborough, New Zealand	£70
2018/19 The Den Pinotage, Painted Wolf Paarl, South Africa	£30
2017/18 Baldrick Shiraz Vondeling Paarl, South Africa	£35
2017/18 Trueno Malbec Mendoza, Argentina	£35

Rosé Wine

2017 Trediberri, Langhe Rossato, Piemont	£35
2017/18 The Deep Zinfandel Rose, California,USA	£30
2018/19 Sable d'Azur Rose, Cotes de Provence,South of France	£35

Dessert wine

2016/17 Elysium Black Muscat Quady, California, USA	£40
2012/13 Muscat de Saint Jean de Minervois, Languedoc, France	£25
2017 Oremus Noble Late Harvest, Tokaji (500 ml)	£60
2008 Patricius 6 Puttonyos Aszu Tokaji (500ml)	£80
Nv Quinta de la Rosa Lote 601 Ruby Port	£40
2000 Fonseca Vintage Port	£160

White Wine By the Glass

2017/18 Muscadet de Sevre et Maine Sur Lie Bleu, Loire, France	£11
Picpoul de Pinet M, Languedoc, South France	£9
2018/19 The Crossings Sauvignon Blanc, New Zealand	£11
2018/19 Cloudy Bay Sauvignon Blanc, New Zealand	£14
2017/18 Ermita de San Felices Blanco, Rioja, Spain	£9
2017/18 Lost Weekend Chardonnay Hesketh, South Australia	£10

Red Wine by the Glass

2016/17 Tor del Cole Montepuciano d'Abruzzo Riserva, Italy	£ 9
2017/18 Caves des Grands Vins de Fleurie Beaujolais, Burgundy	£11
2016/17 The Crossings Pinot Noir, Marlborough, New Zealand	£11
2017 Cloudy Bay Pinot Noir, Marlborough, New Zealand	£17.50
2018/19 The Den Pinotage,Painted Wolf Paarl, South Africa	£9
2017/18 Baldrick Shiraz Vondeling Paarl, South Africa	£10
2017/18 Trueno Malbec Mendoza, Argentina	£10

Rosé Wine by the Glass

2017/18 The Deep Zinfandel Rosé, California, USA	£8
2018/19 Sable d'Azur Rose, Cotes de Provence, South of France	£10

Dessert Wine by the Glass

2016/17 Elysium Black Muscat Quady, California, USA	£10
2012/13 Muscat de Saint Jean de Minervois, France	£7
Nv Quinta de la Rosa Lote 601 Ruby Port	£7

Cocktails

Poinsettia	£17	Cognac(25ml)	
Kir Royale	£17	Courvoisier	£5
Champagne Cocktail	£17	Remy Martin	£6
Long Island Iced Tea	£12.50	Hennessy VOSP	£6.75
Bramble	£12.50	Hennessy XO	£16
Cosmopolitan	£12.50	Hennessy Paradis	£60
French Martini	£12.50	Tequila (25ml)	
Pornstar Martini	£12.50	Jose Cuervo Clasico Silver	£4
Espresso Martini	£12.50	Jose Cuervo Gold	£4
Martini	£12.50	Patron Gold	£4

Bottled Beer & Cider

Lager, Cider, Ale (330ml)	£4.50	Specialities (25ml)	
Lager, Cider, Ale (568ml)	£5	Chambord	£4
		Tia Maria (50ml)	£5
		Baileys (50ml)	£5
		Cointreau	£4
Gin (25ml)		Grand Marnier	£4
Bombay Sapphire	£4.40	Drambuie	£4
Monkey 47	£4.80	Campari (50ml)	£5
Tarquin's	£4.80	Malibu	£4
Hendrick's	£4.70	Archers	£4

Vodka (25ml)

Absolut Blue	£4.40	Pernod (50ml)	£5
Chase	£4.50	Sambuca	£3.50
Belevedere	£6.50	Jagermister	£3.50
		Kahlua	£4
		Amaretto	£4

Rum (25ml)

Appleton White	£4.40	Southern Comfort	£4
Appleton Gold	£4.75	Vermouth	
Dead Man's Finger	£4.80	Martini Rosso	£5
		Martini Extra Dry	£5

Port And Sherry

Fonseca Bin 27	£6	Soft Drinks	
Otima Port	£6	Elderflower Pressé	£3
Taylor's Vintage Port	£9.50	J2O	£3
		Red Bull	£3

Whiskey (25ml)

Bell's	£4.20	Appletiser	£3
Auchentoshan	£5.50	Fruit Juices	£3
Jameson Whiskey	£4.50	Ginger Beer	£3
Glenfiddich	£5.60	Red Bull	£3
Dalwhinnie	£5.25	Still Water	
Lagavulin	£6		Small £2.50/Large £4.50
Glenmorangie	£5.75	Sparkling Water	
Laphroaig 10 Year Old	£6		Small £2.50/Large £4.50
Jphnnie Walker Blue	£30	Pepsi	
		Pint £3.50/Half £2.25/Dash £0.80	
		Frobishers Juices	£3

American Whiskey (25ml)

Jack Daniel's Whiskey	£4.30	Coffee & Tea	
Bulleit Bourbon Kentucky	£5	Flat White/Americano/Espresso	£3.50
		Cappuccino/Latte	£4
		Tea (selection available)	£3.50
		Hot Chocolate	£4