

18:00 - 21:00



The Merriott Brothers

Glen and Jack

Our head chef Glen Merriott has risen through the ranks here at Talland, starting as a humble kitchen porter in 2009, before rightly earning the top job in 2021. He loves using classic techniques to create intriguing dishes, which always makes Cornwall's produce the main star.

Homemade Bread & Whipped Butter 6

This is served to the table (unless otherwise specified!)

Starters

Grilled Peach Salad 16

Burrata ~ Red Pepper Gazpacho ~ Pine Nuts ~ Mint

Cornish Crab Linguine 22

Chilli ~ Basil ~ Pangrattato

Braised Short Rib (GFA) 15

Crispy Polenta~ Pickled Shallots ~ Truffle

Heritage Tomato Salad (GF) 14

Mozzarella ~ Black Olives ~ Sauce Vierge

Grilled Mackerel 16

Beetroot Carpaccio~ Smoked Mackerel
Pâté ~ Pickled Apple ~ Horseradish

Specials

Chilled Lobster Salad

Orange & Fennel Salad ~ Tarragon Mayo 37

Firebrand Hells Battered Haddock (GF)

Triple Cooked Chips ~ Tartar Sauce ~
Curry Sauce ~ Crushed Peas 25

Bay Lobsters'

Dependent
on Availability!

Same Day Landed Lobster Thermidor or Finished in Garlic Butter

Half 37

Skinny Fries ~ Parmesan & Rocket Salad Whole 63

Please inform us of any allergies / intolerances
as not all ingredients are listed. 10% Optional
Service Charge will be added to your bill

Most of our dishes are Gluten Free & are specified, however,
if you would like an unspecified dish to be made without
Gluten, on most occasions this can be accommodated.



Mains

Warrens 28 Day Dry Aged Fillet of Beef (GFA) 38

Beef Fat Carrot ~ Crispy Onion ~ Potato
Rosti ~ Sauce Bordelaise

Warrens Roasted Maple Pork Chop (GF) 25

Apple & Fennel Jam ~ Cider & Mustard Jus ~
Pomme Anna

Roasted Rump of South West Lamb (GF) 32

Provençal Vegetables ~ Pomme Puree ~
Black Olive

Cornish Fish Medley (GFA) 32

Market Fish ~ Rouille Croutons
~ Saffron Potatoes ~ Shellfish
Bisque

Pea & Mint Tortellini 24

Courgette ~ Basil Pesto ~ Goats
Cheese

Cornish Megrim Sole (GFA) 34

Sautéed Potatoes ~ Seasonal
Vegetables ~ Grenobloise Butter

Dessert

Raspberry Cheesecake (GF) 14

Mascareted Strawberries~
Crumble

Jaffa Mousse Cake 14

Dark Chocolate Mousse~ Orange
Caramel~ Chocolate Genoise Orange
Sorbet

Roasted Peach Mille Feuille 12

Cinnamon Roasted Peaches ~
Caramelised Puff Pastry ~ Macarpone
Cream ~ Peach Sorbet

If you fancy something on the lighter
side, please ask a member of the team
to see our Ice-Cream & Sorbet Menu!

Cheese

**Artisan Crackers ~ Chutney ~ Grapes ~ Celery
3 Cheeses ~ £18 | 6 Cheeses ~ £22 (GFA)**

Truffler Brie	Curds & Croust
Cornish Yarg	Lynher Dairies
Blue Moon	Treveador Farm Dairy
Driftwood Goats Cheese	Somerset Dairy
Vintage Clothbound Cheddar	Quickes
Boy Laity Camembert	Curds & Croust
Fenugreek Gouda	Cornish Gouda

www.tallandbayhotel.co.uk | Reception: 01503 272 667

Got a question: info@tallandbayhotel.com

Talland Bay Hotel, Porthallow, Cornwall, PL13 2JB

