



# RESTAURANT & BAR

## EVENING MENU

### STARTERS

SOUP OF THE DAY £6.50

KING PRAWN COCKTAIL £6.95  
Avocado, baby gem lettuce and garlic bread

TAPAS PLATTER £6.75 / £13  
Salami, prosciutto, olives, sun-blushed tomato chutney, focaccia and hummus

FOCACCIA BREAD £3.95  
extra virgin olive oil & balsamic dressing

MIXED MARINATED OLIVES £3.95

### MAINS

THAI SESAME BATTERED KING PRAWNS £12.50  
Singapore stir fried egg noodles

GOURMET TRENYTHON CHEESEBURGER £12.50  
Red onion marmalade, French fries, salad and coleslaw

TRENYTHON HOMEMADE VEGAN BURGER £12.50  
French fries, red onion marmalade and sun-blushed tomato salad

CORNISH SIRLOIN STEAK £20.50  
French fries, onion rings, grilled mushroom, tomato and herb butter

BEER BATTERED FISH OF THE DAY AND CHIPS £14.50  
French fries, garden peas and tartare sauce

MARINATED CHICKEN SKEWERS £12.50  
New potatoes, chorizo, olives and sun-blushed tomato salad

VEGETABLE LASAGNE £12.50  
Summer salad and garlic bread

### SIDES & SAUCES

MIXED SALAD, COLESLAW, THICK CUT CHIPS, SKINNY FRIES

MELANGE OF VEGETABLES, GARLIC BREAD, ONION RINGS

PEPPERCORN SAUCE, STILTON SAUCE

£3.50 each

### DESSERTS

BAKED STRAWBERRY CHEESECAKE £7.00  
Summer fruit coulis

LEMON POSSET £7.00  
Shortbread

TRENYTHON BROWNIE SUNDAE £7.00  
Marshmallows and pecan nuts

HOMEMADE SCONES £7.00  
Jam and Cornish clotted cream

**All dishes are freshly cooked to order**

Wherever possible we source all of our ingredients from local suppliers. Please inform the waiting staff if you have any dietary requirements as our dishes can be altered to suit your individual needs. Items on the menu may contain traces of nuts & further allergy information is available on request.

# WINE LIST

## WHITE

- 1 (2) - Chardonnay, Esencia De Fontana, Spain - 125ml £4.25, 175ml £5.75, 250ml £7.50 £22.00  
Elegant aromas of ripe orchard fruits with subtle mineral notes. Elegant, unoaked Chardonnay, with good concentration and a round, juicy mouthfeel.
- 2 (1) - Sauvignon Blanc, Estampilla de Genio, Chile - 125ml £4.25, 175ml £5.75, 250ml £7.50 £22.00  
Straight forward and easy drinking with plenty of ripe fruits

## RED

- 6 (4) - Merlot, Alta Baliza, Valle Central/Chile - 125ml £4.25, 175ml £5.75, 250ml £7.50 £22.00  
Easy drinking, soft & plummy with a smooth finish
- 18 (B) - Shiraz–Cabernet, Australia £22.00  
Cool intensity is the style here, showing dark, fresh flavours

## ROSE

- 5 (2) - Pinot Grigio Rosato, Intorno, Italy - 125ml £4.25, 175ml £5.75, 250ml £7.50 £22.00  
A light and delicate dry rose with gentle hints of strawberry fruit and a sherbert touch. Soft, refreshing and uplifting.
- 6 (4) - Zinfandel Blush, Island Fox, Italy - 125ml £4.25, 175ml £5.75, 250ml £7.50 £22.00  
Sweet and juicy with fruit salad flavours, a lighter body and lower alcohol.

## WINES BY THE BOTTLE

### WHITE

- 11 (3) - Chenin Blanc, Lion Ridge, South Africa £23.15  
Leaps out of its skin with zesty lemon tropical freshness followed on by more rounded melon flavour
- 13 (2) - Viognier, La Baume Grande Olivette, France £24.65  
Bright straw yellow colour with powerful peach aromas that leap from the glass. Full-bodied flavours that develop into a fresh and spicy finish.
- 14 (1) - Picpoul De Pinet , France £29.95  
Youthful pale lemon yellow, with a nose of lemon and lime fruits, an intriguing blend of white blossom and green herb notes. Vibrant green apple fruit with a refreshingly dry and acidic finish.
- 15 (1) - Sauvignon Blanc, Taringi, New Zealand £32.55  
Marlborough Sauvignon Blanc with flavours of gooseberry, nettle, lime and passionfruit. A pleasantly crisp finish
- 31 (1) - Garganega Pinot Grigio, Italy - 125ml £4.05, 175ml £5.30, 250ml £7.15 £22.00  
Fresh, lively dry white with a distinctive note of ripe lime and a hint of almond

### RED

- 19 (C) - Malbec, Rue des Amis, France £25.20  
Intense red fruit aromas lead a smooth and easy-drinking palate
- 20 (C) - Carmenere, Urmenta, Chile £24.70  
A gentle, velvety wine. Spiced aromas of green pepper and some tobacco whilst remaining fruity and fresh
- 21 (C) - Pinotage, Huntersville, South Africa £25.00  
Ripe plum and fruitcake flavours. Beautifully integrated and finished with subtle oak for a lingering aftertaste
- 22 (C) - Montepulciano D’Abruzzo Riserva, Italy £26.50  
One for the senses; a deep golden colour, tropical aromatics and a palate that bursts with flavours of mango and pineapple. Crisp, dry and harmonious
- 23 (C) - Rioja Crianza, Cormoran, Spain £26.25  
Intense ripe fruit, liquorice and toasted notes. This wine is rich and rounded in the mouth with a lovely long finish.
- 24 (A) - Beaujolais, Terra Iconia, France £29.40  
An abundance of intense berry fruits with a subtle floral peony fragrance
- 25 (C) - Pinot Noir, De Bortoli, Australia £34.15  
Strawberry and spice flavours. This wine is well structured with lovely silk tannins.

### CORNISH WINES

- 41 (1) - Camel Valley Atlantic Dry/Cornwall, 125ml £6.45, 175ml £8.20 £29.75  
Delicate flavoured white wine, refreshing, mouth feel with plush texture and lush apricot and green fruit aromas. Excellent with seafood or its own.
- 42 (2) - Knightor Carpe Diem Rose/Cornwall, 125ml £6.45, 175ml £8.20 £29.75  
This rose has a delicate pink hue. Fresh, delicate, and fruity, with the aromas of rose petal, raspberry, peach and strawberry.
- 43 (2) - Knightor Brut NV/ Cornwall £54.60  
Aromas are wonderfully fresh, floral and fruity, dominated by elderflower, honeysuckle, pear and peach.

### SPARKLING

- 27/29 (1) - Prosecco, Borgo Sanleo, Italy, 200ml £8.60 £30.50  
A wonderfully fresh and well balanced Prosecco, Apple-y palate with a hint of almond.
- 28 (2) - Raboso Rose, Spumante, Botter, Italy £28.80  
Dazzling soft pink fizz with a sherbert cherry touch.
- 30 (1) - Champagne Ponsard & Cie/France £56.70  
Clean and fresh on the nose with herbaceous and herbal characteristics blending with citrus fruits
- 34 (1) - Dom Perignon Vintage Champagne 2003 £178.50  
It took Dom Pierre Pérignon, Cellar Master at the Abbey of Hautvillers, the man recognised as the creator of the champagne we know and love today, 47 years of hard work to create his “ideal” wine. Dom Pérignon is unique in the Champagne world. It is only ever a vintage (made from the grapes of a single years harvest) with a minimum of 7 years of ageing.

### NON ALCOHOLIC

White, Rose & Sparkling wines are graded 1-9 with 1 being the driest. Reds are graded A-E with A being light, & E being heavier with greater density

- Eisberg Sauvignon Blanc, Germany £17.35  
Fresh aromatic with gooseberry and tropical fruit flavours. Alcohol has carefully been removed making it perfect for you to enjoy at any time.
- Eisberg Cabernet Sauvignon, Germany £17.35  
Fresh, fruity with ripe cassis and berry flavours. Alcohol has carefully been removed making it perfect for you to enjoy at any time.