

The View Bistro

Please bear in mind seating inside will be table service, when sat outside please order at the Bar.

Please ensure you know your table number to place an order

GF—GLUTEN FREE GFO—GLUTEN FREE OPTION AVAILABLE V—VEGETARIAN VO—VEGETARIAN OPTION VE—VEGAN

BREAKFAST

8AM UNTIL 11AM

Full English—bacon, sausage, hash brown, buttered mushrooms, beans, grilled tomato and a choice of poached, fried or scrambled egg & white or whole-meal toast **£12.50 GFO**

Veggie Breakfast - vegetarian sausages, hash brown, buttered mushrooms, beans, grilled tomato and a choice of poached, fried or scrambled egg & white or wholemeal toast **£12.50 GFO**

American Style Pancakes - gf with yoghurt, berries, and honey **£9.95 GF/V**

Smashed Avocado - with chilli flakes, poached eggs served on sour dough, spiced seeds & a citrus honey dressing **£10.95 GFO/V**

Smoked Haddock and Poached Eggs **£14.00 GF**

Eggs Benedict - English muffin, topped with home cooked ham, poached eggs and hollandaise sauce **£10.95**

Eggs Florentine - English muffin, topped with spinach, poached eggs and hollandaise sauce **£10.95 V**

Eggs Royal—English muffin topped with smoked salmon, poached eggs and hollandaise sauce **£12.50**

Smoked Salmon and Scrambled Eggs on Toast **£12.50**

Bacon or Sausage Bap **£6.00 GFO**

Toast and Preserves **£3.95 GFO**

Croissant and Preserves **£3.95**

HPH Brunch Special

Choice of Eggs Florentine or Benedict

2 Poached Eggs on English Muffins with your choice of topping. Then lashings of Hollandaise Sauce, Spiced Seeds and Micro Coriander

Glass of Bucks Fizz & a Tea or Coffee **£16.95**

Children Under 10years

Baked Beans on Toast **£4.95 V**

Scrambled Eggs on Toast **£4.95 V**

Sausage, Egg and Beans **£5.95 VO**

Food is sourced locally wherever possible for you to enjoy.

FOOD ALLERGIES & INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order. Please be aware whilst every care will be taken, we cannot guarantee no traces of allergen products in dishes. Weights are based on raw products. Fish bones and shell may be present in fresh fish dishes.

AFTERNOON TEA

12PM TILL 6PM

Hannafore Afternoon Tea

Selection Three of Finger Sandwiches to include Ham and Mustard Mayo, Cheese, Smoked salmon and cream cheese, Plain Scone with Cornish Clotted Cream and Jam, Selection of Mini Classic Sweet Treats Served with a Choice of tea or coffee

£18.95 per person

Why not enjoy a Bottle of Bubbly with your Afternoon Tea

£8.95 20cl / £28.95 75cl

Cornish Cream Tea V **£8.95**

Plain scones with a Choice of Preserves, Rich Cornish Clotted Cream and a Pot of Tea per person

Single Scone with Cornish Cream & Jam V **£4.95**

Toasted Teacake V **£3.95**

Slice of Cake **£3.75**

HOT BEVERAGES & SHAKES

Filtered Coffee **£2.50** Americano **£3.20** Flat white **£3.40**

Cappuccino **£3.40** Café Latte **£3.40** Espresso **£2.30** Dbl **£2.95**

Mocha **£3.40**

Hot Chocolate **£3.40** with Cream & Marshmallows **£3.80**

Add a Syrup **50p**

English Tea Per Person Per Pot £2.50

Specialty Tea: £2.60 Including Indian, Earl Grey, Herbal & Fruit Teas

Milkshakes Strawberry, Banana Or Chocolate

Topped with Cream & Marshmallows **£3.95**

Biscoff Milkshake with Vanilla Ice Cream & Biscoff Sauce £4.95

Iced Coffee Made with Espresso, Milk, Ice & Cream £3.95

Add a flavoured Syrup **£0.50**

Babycino for children – Warm frothy Milk £1.80

Loose Leaf Tea Pot £3.00

Wines, Alcoholic & Soft Beverage Menu Available on the back page

Bin No	Vintages may be subject to change	House WHITE WINES	125ml	175ml	250ml	75cl
101.	VIURA PLENO BLANCO. (SPAIN)		£4.95	£5.95	£7.95	£22.95
102.	KRAAL BAY CHENIN BLANC. (S. AFRICA)		£5.75	£6.75	£8.20	£23.95
103.	RYE MILL CHARDONNAY. (AUSTRALIA)		£5.95	£6.95	£8.70	£24.95
104.	CARACARA RESERVE SAUVIGNON BLANC. (CHILE)		£6.25	£7.10	£8.90	£25.95
105.	SAN ANTONIO PINOT GRIGIO IL (ITALY)		£6.25	£7.10	£8.90	£25.95
		House ROSÉ WINES				
106.	GARNACHA PLENO. ROSADO PRINCIPE DE VIANA. (SPAIN)		£4.95	£5.95	£7.95	£22.95
107.	STALLIONS LEAP ZINFANDEL ROSE (USA)		£5.50	£6.50	£8.10	£23.50
108.	SAN ANTONIO PINOT GRIGIO ROSE. (ITALY)		£6.25	£7.10	£8.90	£25.95
		House RED WINES				
109.	TEMPRANILLO. PLENO TINTO PRINCIPE DE VIANA. (SPAIN)		£4.95	£5.95	£7.95	£22.95
110.	VIDA LOCA VINHO TINTO. (PORTUGAL)		£5.95	£6.95	£8.70	£24.95
111.	RYE MILL SHIRAZ. (AUSTRALIA)		£6.25	£7.10	£8.70	£25.95
112.	CARACARA RESERVE MERLOT. (CHILE)		£5.75	£6.95	£8.70	£24.95
113.	MELBEC LA VACA GOURDA (ARGENTINA)		£6.40	£7.30	£9.20	£26.95

MAIN WINE LIST WHITE WINES

- MUSCADET DE SEVRE A.C.2021/22. **£32.00 (1/2 £18.00)**
- PICPOUL DE PINET. BERANGER 2021/22 **£35.00**
- CHABLIS A.C. 2021/22. SEGUINOT-BORDET. **£48.00**
- SANCERRE AC DOMAINE **£49.00 (1/2 £26.00)**
- POUILLY FUISSIE AC DOMAINE DEZET. **£62.00**
- PIESPORTER RIESLING MICHELSBERG **£25.00**
- MURPHY'S CHARDONNAY **£32.00**
- BROOK RIDGE SAUVIGNON BLANC **£36.00**
- ADOBE RESERVA GEWURZTRAMINER **£32.00**
- RIOJA VEGA BLANCO. 2021/22. SPAIN **£32.00**

ROSE WINES

- COTES DE PROVENCE ROSE CUVÉE CONSTANCE **£36.00**
- SANCERRE ROSE DOMAIN DEZAT **£48.00**

RED WINES

- CHATEAU PONTET NIVELLE. **£32.00**
- COTES DU RHONE **£32.00 (1/2 £17.50)**
- BEAUJOLAIS VILLAGES A.C. **£46.00 (1/2 £19.00)**
- BROUILLY A.C. CHATEAUX DE BRIANTE **£46.00**
- CHATEAUNEUF DU PAPE. A.C. **£73.00**
- RIOJA VEGA CRIANZA **£36.00 (1/2 £19.00)**
- PRIMITIVO DI MANDURIA BORGIO. **£39.00**
- MURPHY'S BIG RIVER SHIRAZ. **£32.00**
- HOLMES POINT PINOT NOIR **£36.00**
- PEACOCK MERLOT **£32.00**
- ADOBE RESERVA CABERNET SAUVIGNON **£34.00**
- WINDMEUL PINOTAGE. **£32.00**

CHAMPAGNE & SPARKLING WINES

- CHAMPAGNE GRUET BRUT. N.V. **£60.00 (1/2 £33.00)**
- CHAMPAGNE POL ROGER. WHITE FOIL BRUT N.V. **£95.00**
- CHAMPAGNE VEUVE CLIQUOT 'YELLOW LABEL' **£98.00**
- CUVÉE DOM PERIGNON VINTAGE. **£295.00**
- PROSECCO (ITALY) **£28.95**
- PROSECCO ROSE (ITALY) **£29.95**
- BEAU ROCHER BRUT (FRANCE) **£27.95**

A taster of our bar drinks

Full menu at the bar for more suggestions

Draught— San Miguel **£5.95 pt 1/2 £3.10**

Carlsberg **£5.20 pt 1/2 £2.70** Korev **£6.00pt 1/2 £3.10**

Cornish Orchards Gold **£5.50 pt 1/2 £2.25** Guinness **£5.95pt 1/2 £3.10** Tribute **£5.20pt 1/2 £2.70** Harbour IPA—**£6.00pt 1/2 £3.15**

Bottles—Bud, Corona, Peroni **£4.30** Old Mout Fruit Cider—**£5.60** ,

Soft Drinks—Appetiser **£3.50** Diet Coke Bottle **£3.00**

J2O **£3.50** Frobisher Juice **£3.80** Frobisher sparkle **£3.60**

Pepsi / Diet Pepsi / Lemonade— Dash **£1.25 1/2 pt £2.95 pt £4.25**

Gin 25 ml Gordons **£3.80** Plymouth **£4.20** Bombay **£4.40** Hendricks **£4.40** House Double **£6.20**

Tarquin's, Gin **£4.80** Looe Gin -- **£4.80**

Vodka 25ml Smirnoff **£3.80** Absolute **£4.20** Grey Goose **£5.20**

House Double **£6.20**

Rum 25ml Bacardi, Captain Morgan **£3.80** Morgan Spice **£3.95**

Dead Mans Fingers **£4.50**

Whisky 25ml Bells, F.Grouse **£3.80** Hse Double **£6.20** Jamesons, **£4.00**

Jack Daniels, Southern Comfort **£4.00** Single Malts 25ml from **£5.30**

Mixers **£2.60** Juice **£2.85** Fevertree **£2.70**

A glass of Pimms 50ml **£5.50**, Pitcher of Pimms **£27.50**

Served between 12-9pm

WHILE YOU WAIT...

Marinated Olives £5.50

Homemade Focaccia with balsamic & olive oil £5.00 V

Sourdough with balsamic, olive oil and caramelised shallot butter £5.00 V

STARTERS

Soup of the Day— served with sourdough & whipped butter £7.95 GFO

Smoked Mackerel Croquettes—wild garlic aioli, radish & watercress £9.50

Pastrami Cured Trout—with soft cooked hen's egg,
celeriac remoulade shallots & caper dressing £11.95 GF

Pappardelle Venison Ragu—pangritata, parmesan & gremolata £10.50

Westcountry Mussels—creamy cider sauce with sourdough £10.95 GFO

Roasted Shell on King Prawns—fennel, orange,
& wild garlic butter £10.95 GF

The Hannafore Smorgasbord — charcuterie meats, red pepper hummus,
sourdough, focaccia, sticky glazed short rib, selection of whipped
butters, marinated olives, stuffed piquillo peppers, balsamic & olive oil GFO

£15.00 per person

£22.00 per sharing platter for two

Truffle Wild Mushroom Arancini—mushroom ketchup, parmesan,
pickled walnuts & wild garlic oil £9.95 V

Beetroot & Cornish Blue Cheese Tart-Tatin—candied walnuts, blue cheese
mousse, miso balsamic, apple & watercress £9.95 V

Celeriac Spaghetti—quinoa, sun dried tomato, pomegranate, asparagus,
marinated feta cheese £9.95 VG/GF

SIDES

Chips £4.50

Truffle Oil and Parmesan Chips £7.00

Cheesy Chips £6.25

Roasted Hispi Cabbage, Miso Butter & Hazelnuts £6.00

Charred Tenderstem Broccoli, Toasted Almonds & Olive Oil £5.00

Creamy Mash with Herb Oil & Chives £4.50

New Potatoes with Salted Butter & Parsley £4.50

Chargrilled Asparagus with Wild Garlic Butter £6.00

Beer Battered Onion Rings £4.95

SANDWICHES

12.00pm till 6.00pm

Gammon Ham, Tomato & Mustard Mayo £8.95

Cheddar, Tomato & Pickle £8.95 V

Egg Mayonnaise & Watercress £8.95 V

Prawns in Marie Rose Sauce £9.95

Chicken, Avocado & Mayonnaise £9.95

Roast Beef, Horseradish & Watercress £9.95

All served with a homemade coleslaw, & salad garnish
On brown or white bread (GF bread available)

Open Toasted Sourdough Sandwiches

Classic Club - chicken, bacon,
egg, tomato, cucumber, lettuce & mayo £14.95

Bacon, Brie and Cranberry £13.95

Sirloin Steak with Red Onion Marmalade & Blue Cheese
£18.95

(served medium rare)

Tomato, Mozzarella and Basil £12.95

All served with a homemade coleslaw, chips & salad garnish
On Toasted Sourdough (GF bread available)

SALADS

Heritage Tomato Salad -
herb crème fraiche, sourdough with honey & mustard dressing
£12.95 V/GFO

Caesar Salad - cos lettuce, anchovies, croutons &
parmesan cheese £13.95 GFO

Add Chicken and Bacon £4.50

Greek Salad—cos lettuce, cucumber, tomato, black olives,
feta cheese, olive oil & balsamic £14.00 V/GF

Prawn & Avocado Salad—cos lettuce & marie rose
sauce £18.00 GF

Watermelon 'Tuna' Salad—cucumber, chilli, marinated feta cheese,
balsamic reduction, toasted pinenuts £16.00 V/GF

Summer Burrata Salad—cherry tomatoes, strawberries,
watermelon, focaccia croutons
with toasted pine nuts & basil oil £16.00 V/GFO

FOR MAINS

Chef's Fritto Misto—goujon of white fish, calamari & king prawns in
light tempura batter, salad, chips & homemade tartar sauce £19.95

Westcountry Mussels—in a creamy cider sauce, French fries, sour-
dough, tomato & cucumber tartar £21.95 GFO

Fishcake with curry tartar sauce & a watercress
& radish salad £17.50

Fish and Chips—fresh market fish with chips, curry sauce, tartar sauce
& mushy peas £17.95

Glazed Belly Pork—black pudding potato terrine, glazed
carrots, hispi cabbage & a roasted miso apple jus £19.50 GF

Cold Meat Platter—roast beef, gammon ham & roast chicken with
chips, red onion marmalade & salad £18.50 GF

Hannafore Burger—8oz steak burger, glazed short ribs,
red onion marmalade, smoked cheddar cheese, onion ring,
pretzel bun, chips & burger sauce £19.95

Chargrilled 8oz Treacle Cured Sirloin Steak
chips, onion ring, sticky glazed short rib, red onion marmalade
£27.95

Add Peppercorn, Red Wine or Bearnaise Sauce £2.95

Creamy Summer Pea Risotto
with mint, parmesan & pomegranate £18.00 V/GF

Add crisps Bacon £2.95

Cauliflower 'Steak'
wild garlic & butter bean sauce, chimichurri sauce, raisins & hazelnuts
& tenderstem broccoli £17.95 V/GF

Sicilian Cabbage
beetroot cured cabbage, celeriac fondant,
miso roasted apple, celeriac puree, shallot gel & marinated tofu
cheese £17.95 VG/GF

Wild Mushroom & Soya Wellington
cheese sauce, beetroot & tenderstem broccoli £18.95 V

CHILDREN'S MENU

10 YEARS & UNDER

Chicken Goujons

Hannafore Cheese Burger

Fish Goujon

Pork Sausage

All served with chips, beans or peas

Cheese/Ham/ Chicken or Beef Salad

Penne Pasta with tomato sauce & tenderstem broccoli V

£8.95 each

Chocolate & Hazelnut Brownie & Ice Cream

Fruit Salad & Ice Cream

Selection of Ice Creams (2 scoops)

£4.50 each

Please see our Daily Menu for
Fresh Local Fish
and
Chef's Additional Dishes of the day

DESSERTS OF THE DAY

See our Daily Menu for
today's desserts

Ice Cream

3 Scoops £7.25

2 Scoops £5.25

1 Scoop £2.95

A Selection of Cheeses—served with
biscuits, fruit chutney and grapes £9.95