



Welcome to The Waterloo Restaurant



We hope that you have a very enjoyable evening.

Our Head Chef Mitch and his team cook all dishes to order using fresh local produce, making many of their own items such as bread, ice cream, pickles and chutneys. Our main suppliers are all based in Cornwall, many within 15 miles of Boscastle, and we work with them to ensure that their produce is of the highest quality.

As members of The Sustainable Restaurant Association, we are committed to ensuring that we maintain this approach and that we do so in a sustainable manner.

As our food is freshly prepared, we are able to offer dishes that can be adapted for special diets. Some of these are shown on the menu such as G for Gluten Free and V for Vegetarian. Please let us know if you have any dietary requests.

If you have any questions, please ask. Enjoy your meal and we would welcome any feedback afterwards.

APERITIFS

As well as our Wine List, we have a fully stocked bar offering a choice of beers, ciders, spirits and soft drinks either as an aperitif or to accompany your meal.

We can also offer one of our favourites:

Glass of Champagne - £

Kir Royale - £

A jug of Pimms to share - £

A bottle of sparkling wine from the local award winning Camel Valley Vineyard £

Cornish Orchards Elderflower Juice £

Cornish Orchards Apple Juice £

Please ask if you can't find what you are looking for or you would like some further suggestions.

Spring Menu

STARTERS

Soup - Pea, ham, focaccia crouton, herb oil (V) (G)

Risotto - Crab, spring onion, crab bonbon, garlic chives, lemon oil (G)

Scallops - asparagus, pea puree, pancetta (G)

Smoked chicken - baby pickled vegetables, orange oil (G)

Duck egg - asparagus, watercress, puy lentils

MAINS

Monkfish - chick peas, chorizo mange tout, spinach, beurre blanc (G)

Pork belly - dauphinoise potatoes, stir fried vegetables, apple jus (G)

Duck - beetroot fondant, parsnip puree, Boscastle leeks(G)

Lamb faggot - rosti potato, baby carrots, red wine jus (G)

Soufflé - Cornish Blue, sauce fondue, petit salad, Cornish smoked cheese (V)

DESSERTS

Apple terrine - poached plums, cider sorbet (G)

'Coffee and Doughnuts' - Coffee cream, zabaglione, cinnamon doughnuts, chocolate ganache

Pannacotta - Cornish strawberry jelly, honeycomb (G)

Chocolate fondant - Belgian chocolate ice cream, frosted hazelnuts, chocolate oils

Banana Fritters - banana milk shake, butterscotch sauce

CHEESE BOARD

A selection of **or** all of our West Country cheeses served with homemade bread and chutneys:
Organic Cornish Garlic Yarg **V**, Sharpham's Rustic, Cornish Smoke , Allet Allet, Cornish Blue **V**

Two Courses £

Three Courses £

Four Courses £ (Includes Cheese Board supplement)

Price includes filter coffee & petit fours.

Espresso or Specialty Tea - £

Latte, Cappucino - £

Service is not included and is at your discretion. Our staff will receive 100% of all tips .