

THE TOP HOUSE INN

The Lizard, Helston, Cornwall, TR12 7NQ



JAMES & DONNA GLOSBY WELCOME YOU TO OUR FAMILY BUSINESS

The Top House is committed to sourcing food and drinks locally with the proviso “We never compromise quality for locality”. Fortunately the quality of our local suppliers is such that this is rarely an issue.

- ❏ Beef, Poultry and Pork products are Cornish and supplied by Robert Trevarthan, in Penhalvean and Mr Retallack in The Lizard.
- ❏ A E Rodda & Son in Scorrier provide our milk, cream and dairy products.
- ❏ Cornish Seafood and Game, as well as Delicatessen products, are supplied by Celtic Fish & Game, St Ives. Fish and seafood are also sourced from local fisherman.
- ❏ Mrs Kessell of Kynance Cornish Crab in The Lizard supplies handpicked crab.
- ❏ Vegetables and fruit are supplied by DS Hendy of Helston. Local produce is used when in season and other more exotic items sourced from high quality producers from all over the world.
- ❏ Specialty Cornish Cheeses are supplied by Menallack Farm, Penryn.
- ❏ Cornish Ice cream is supplied from Callestick Farm, who practice traditional farming methods for sustainability and a healthy biodiversity.
- ❏ Eggs used in our menu are all Free Range Organic from local farms.
- ❏ St. Austell Brewery is our supplier of award winning Real Ales, Keg Bitter, and Seasonal Ales – all brewed in Cornwall and kept by us to exacting Cask Marque Standards.



Don't forget to check our Daily Specials Blackboard! **Fresh local fish makes a regular appearance!**

All our dishes are freshly prepared and cooked to order, some taking longer than others. If you are pressed for time, please ask our waiting staff to guide you with your menu choices.

We offer an extensive wine list and will be delighted to help you with recommendations to accompany your meal.



Suitable for Vegetarians – (V)

If you have any special dietary requirements we will endeavour to accommodate... please just ask

SUMMER LUNCH AND EVENING MENU

Daily from
12pm to 9.30pm
☎

APPETISERS

French Rustic Bread with Butter (V)	2-00
French Rustic Garlic Bread (V)	3-00
Selection of Marinated Olives (V)	2-00

STARTERS

Homemade Soup of the Day (V) Served with French Rustic Bread	4-25
Potted Crab Served with toast and a salad garnish	6-50
Classic Prawn Cocktail Prawns in Marie Rose sauce on lettuce served in a glass. Served with brown bread and butter	5-50
Whitebait with Dressed Salad Leaves Served with homemade tartare sauce and brown bread & butter <i>Also on main course selection</i>	6-25
Chicken Liver Pate Served with toast and redcurrant jelly with a salad garnish	5-50
Grilled Cornish Goats Cheese Salad (V) With toasted pine nuts, and a honey & basil dressing	5-95
Thai Fish Cakes Served with a Sweet Chilli Sauce. <i>Also on main course selection.</i>	5-95
Garlic Mushrooms (V) Mushrooms in a cream and garlic sauce served with rustic bread	5-95

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MAIN COURSES


Side Orders follow on next page


Two Local Farm Pork Sausages Served with two free range eggs & chips	5-95
Cornish Cooked Ham Served with two free range eggs & chips	8-95
Wholetail Scampi Served with salad and chips	8-95
Cornish Lamb Moussaka With a small Greek salad of crisp lettuce, onion, olives and Feta Cheese, tzatziki (Greek yoghurt with cucumber and garlic) and pitta bread	8-95
Thai Fish Cakes Served with a Sweet Chilli Sauce. <i>Also served as a starter</i>	9-95
Whitebait with Dressed Salad Leaves Served with homemade tartare sauce and brown bread & butter. <i>Also served as a starter</i>	9-95
Top House Seafood Mariniere Our seasonal dish of mussels, king prawns and locally sourced shellfish and seafood, as available, cooked in white wine, onions and garlic, with crusty bread	12-95
Beef Lasagne Served with a small salad and garlic bread	8-95
Chefs Beer Battered Fillet of Cod With homemade tartare sauce, chips & garden or mushy peas	9-95
Sea Bass Fillets Pan fried fillets of sea bass with garlic roasted cherry tomatoes served with new potatoes and salad	14-95
Confit of Duck Leg Marinated, slow cooked, then crisped in a hot oven and	11-95

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served with Chinese noodles & plum sauce

FROM THE CHARGRILL

6 oz Handmade Steak Burger	8-95
Topped with melted cheese & served with chips & salad garnish	
6oz Handmade Lamb Keftides (Greek Burger)	9-95
Served with a Greek salad, tzatziki dip and pitta bread	
Loin of Pork Steaks	10-50
Two pork steaks served with chips, salad & garlic mayonnaise	
BBQ Glazed Whole Breast of Chicken	9-95
Served with a pot of BBQ sauce, chips and salad	
8 oz Prime Cornish Fillet Steak	17-95
With chips, garlic mayonnaise and a salad garnish	
Add a Sauce: Peppercorn, Stilton, or Mushroom	All 2-25 Extra

See daily Fish Specials on the Blackboard!

VEGETARIAN MAIN COURSES

Roasted Whole Pepper Stuffed with Garlic & Herb Rice (V)	9-95
Served with a Provençale tomato sauce, new potatoes & salad	
Provençale Vegetable Lasagne (V)	8-95
Served with salad & garlic bread	
Mediterranean Vegetable and Goats Cheese Tower (V)	9-95
Chunky layers of Mediterranean vegetables with melting goats cheese interleaved with a honey and basil dressing served with new potatoes and salad	

Side Orders (V)

<i>Selection of Marinated Olives</i>	2-00	<i>Chips</i>	2-00
<i>French Rustic Bread & butter</i>	2-00	<i>Cheesy Chips</i>	2-50
<i>French Rustic Garlic Bread</i>	3-00	<i>Stilton Chips</i>	2-75
<i>Garlic Bread w/ Melted Cheese</i>	3-50	<i>Real Onion Rings</i>	1-75
<i>Garlic Bread w/ Melted Stilton</i>	3-95	<i>Garden Side Salad</i>	2-75

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HOMEMADE DESSERTS

Vanilla Crème Brulee (V) 4 - 50
Served with Italian biscuits

White Chocolate & Raspberry Cheesecake (V) 5 - 95
Indulgent baked white chocolate cheesecake laced with fresh raspberries

Eton Mess (V) 5 - 95
Homemade meringue jumbled with fresh strawberries, whipped double cream, and drizzled with strawberry coulis

Chocolate Brownie (V) 4-95
Served with Rodda's clotted cream*

Apple and Blackberry Crumble (V) 4 - 50
Served with your choice of hot custard or Rodda's clotted cream*

Selection of Cornish Cheeses 6 - 95
(St. Endellion Brie, Cornish Blue, and Cornish Old Smokey)
Served with assorted biscuits, Cornish Rattler & Apple Chutney and frozen grapes.

"Please ask if you would like to take a dessert home with you, as we have suitable 'take-away' containers for this purpose."

**(If you would prefer a scoop of ice cream instead of the clotted cream or custard normally served with your dessert, an additional charge of 80p will apply)*

DESSERT WINE

Brown Brothers Orange Muscat & Flora
Victoria, Australia (9.5%, 8)

125ml Glass	5 - 25
375ml Bottle	14 - 95

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CALLESTICK FARM ICE CREAMS (V)

Indulgent Cornish Ice Cream made at Callestick Farm near Newquay to the highest standards with milk from their own Fresian herd.

Strawberry, Clotted Cream Vanilla, Chocolate Fudge or Honeycomb **Per Scoop 1 - 60**

OUR OWN SPECIAL COMBINATIONS

Strawberry Sensation	Golden Delight	Chocolate Dream	Magic Moments – For two to Share?
2 Scoops of Strawberry 1 Scoop of Clotted Cream Vanilla Topped with Strawberries & Cream	2 Scoops of Chocolate Fudge 1 Scoop of Honeycomb Topped with Grated Chocolate & Cream	2 Scoops of Chocolate Fudge 1 Scoop of Clotted Cream Vanilla Topped with Chopped Peanuts, Almonds & Walnuts & Cream	Strawberry, Clotted Cream Vanilla, Chocolate Fudge, & Honeycomb Topped with Strawberries, Grated Chocolate & Cream
5-50	5-50	5-50	6-95

LAVAZZA COFFEE MENU

<p>Americano 1-65 Freshly Ground Coffee Beans, Served Black or with Milk</p> <p>Espresso Standard 1-70 Large 1-90 The Classic Italian, Short & Black with a Very Intense Aroma and Aftertaste</p> <p>Espresso Macchiato 1-75 Rich Espresso Coffee Marked with a little Milk</p> <p>Cappuccino Standard 1-85 Large 2-15 Espresso Coffee and Hot Frothy Milk, Dusted with Chocolate</p> <p>Caffe Latte 2-10 Espresso Coffee topped up with Hot Milk Chocolate and Hot Frothy Milk</p> <p>Caffe Mocha 2-25 A Combination of Espresso Coffee, Chocolate and Hot Frothy Milk</p>	<p><i>Add an extra shot of espresso for 60p</i></p> <p>Hot Chocolate 2-10 Gourmet Chocolate Topped with Hot Frothy Milk, & Dusted with Chocolate</p> <p>Liqueur Coffee 4-60 Irish, Napoleon, Calypso..? Whatever your preference, topped with Fresh Double Cream</p> <p>Baileys Latte 4-60 Espresso Coffee and Baileys Irish Cream topped up with Hot Milk</p> <p>Pot of Tea 1-70 Per pot per person</p> <p>Choose from: English Breakfast, Forest Fruits or Peppermint Punch</p>
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TOP HOUSE TOTS

Suitable for under 12's

STARTERS

Homemade Soup of the Day & Rustic Bread (V)	2-25
Yummy Scrummy Cheesy Garlic Bread (V)	1-50
Crunchy Golden Onion Rings (V)	1-25
Golden Battered Mushrooms (V)	1-25

MAIN COURSES

Breaded Whole tail Scampi Served with new potatoes <u>or</u> chips and peas <u>or</u> beans	5-25
West Country Ham, Free Range Egg & Chips	5-75
Cheese and Ham Pasta Penne Pasta with a creamy cheese and ham sauce	4-95
Breaded Strips of Chicken Breast Served with chips or new potatoes, and peas <u>or</u> baked beans	5-50
Cheese, Tomato and Sausage Rustic Pizza Served with a small salad	4-95
Battered Cod Goujons Served with chips or new potatoes, and garden peas	6-45
Pick and Mix Omelette (Choose up to 2 fillings) West Country Ham, Cheese, Tomato, Tuna, Mushroom, or Prawns Served with chips and baked beans	4-95
Finger Food Platter Organic Cheddar, wholemeal savoury biscuits, fresh apple, frozen grapes and cucumber pieces	3-95

DESSERT

Callestick Farm Ice Cream Pots	2-75 each
Strawberries and Cream, Chocolate Fudge or Clotted Cream Vanilla	

Whilst we welcome children both in our Bar and Restaurant Dining Areas, we would respectfully request that children under 14 are closely supervised by a responsible adult at all times, both for their safety and for the comfort of other diners. Thank you.



Highchairs available upon request.