

The Top House Inn

The Lizard, Helston, Cornwall, TR12 7NQ

Telephone: 01326 290974 www.thetophouselizard.co.uk

❧ ❧
James and Donna Glosby
welcome you to our family business
❧ ❧

We are committed to supplying quality food, so you will find the majority of our dishes on the menu are homemade with produce sourced from the following local suppliers.

- ❖ *Beef, Poultry and Pork* products are supplied by **C & E Retallack, The Lizard village.**
- ❖ **A E Rodda & Son** in Scorrier provide *milk, cream and speciality cheeses.*
- ❖ *Cornish Seafood and Game* are supplied by **Celtic Fish & Game, St Ives.** Fish and seafood are also sourced from **local fishermen.**
- ❖ **Mrs Kessell** of **Kynance Cornish Crab, The Lizard** supplies *handpicked crab.* **Mr Kessell** also supplies us with fish caught locally.
- ❖ *Fruit and vegetables* are supplied by **Westcountry in Budock.** Local produce is used when in season and other more exotic items sourced from high quality producers from all over the world.
- ❖ *Cornish Ice cream* is supplied from **Callestick Farm,** who practice traditional farming methods for sustainability and a healthy biodiversity.
- ❖ *Eggs* used in our dishes are all Free Range Organic from **Cornubia Eggs.**
- ❖ **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.

Enjoy a meal in our restaurant or bar areas.

If the weather is fine dine alfresco in our patio garden!



See our **Wine List**

"A meal without wine is like a day without sunshine"



Main Menu

| Food Service Times | |
|--------------------|--------------------------------|
| Mon - Thu | 11:30 – 14:00 18:00 – 20:30 |
| Fri – Sat | 11:30 – 21:00 |
| Sunday | 12:00 – 20:30 |

Our dishes are freshly prepared and cooked to order so if you are pressed for time please ask our waiting staff to guide you with your menu choices

Appetisers

| | |
|---|------|
| Focaccia Bread with Butter (V) | 2-10 |
| Focaccia Bread with Balsamic and Olive Oil Dip (V) | 2-75 |
| Focaccia Garlic Bread (V) | 3-25 |

Starters

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|---|------|
| Homemade Soup of the Day (V) <i>With crusty bread and butter.</i> | 4-95 |
| Breaded Goats Cheese and Beetroot Salad (V) <i>Drizzled with a pesto dressing.</i> | 6-25 |
| Pan Seared Scallops on Hogs Pudding with Bacon <i>Succulent pan seared Scallops presented on slices of Retallack's award winning hogs pudding with bacon nestled on a bed of salad.</i> | 6-95 |
| Classic Prawn Cocktail <i>Prawns in a Marie Rose sauce served on a bed of lettuce with tomatoes, cucumber and red onion served with brown bread and butter.</i> | 5-95 |
| Westcountry Whitebait Fillets <i>Lightly coated in breadcrumbs and deep fried. Served with homemade tartare sauce, salad garnish and brown bread and butter.</i> | 5-95 |
| Garlic Mushrooms (V) <i>Sliced mushrooms pan fried in a cream and garlic sauce served with focaccia.</i> | 5-75 |

Don't forget to check our **Daily Specials Blackboard!**

Suitable for Vegetarians – (V)

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

Main Courses

Meat Dishes

Retallack's Cornish Pork Sausages & Mash

8-95

Two Cornish pork sausages served with creamy mashed potatoes topped with a rich onion gravy, served with a pot of grain mustard and seasonal vegetables.

Slow Roasted Shoulder of Pork

10-95

Boneless Shoulder of Pork infused with sage and served on a bed of roasted root vegetables and potatoes finished with a Cornish Rattler Cider Gravy.

Pappardelle Carbonara

9-95

A bowl of pappardelle pasta coated with a rich garlic and cream sauce with bacon and mushrooms, served with a slice of garlic bread.

Confit of Duck Leg

12-50

A slow cooked duck leg, then crisped in a hot oven and served with Chinese spiced stir fried noodles and vegetables, drizzled with homemade plum sauce

Cornish Steak, Kidney and Tribute Ale Pudding

10-95

Beef and kidneys in a gravy enhanced with St Austell's Tribute Ale in a homemade suet pudding, served with chips/ new potatoes and seasonal vegetables.

Chicken Milanese

10-95

A whole breaded chicken breast served with garlic and herb roasted tomatoes served with chips/ new potatoes, salad garnish and homemade coleslaw

10oz Gammon Steak, Egg & Chips

10-95

A 10oz gammon steak served with two free range local farm eggs, chips and peas

6 oz Handmade Steak Burger

9-95

Our special recipe handmade burger served in a focaccia roll with chips/new potatoes, salad garnish and homemade coleslaw.

Add melted cheese

70p extra

Cajun Chicken Focaccia

10-95

Cajun-spiced chicken breast served in a focaccia roll with chips/new potatoes, salad garnish and homemade coleslaw.

Add melted cheese

70p extra

Retallack's Prime 8oz Steak See blackboard for today's cut of steak and price

With chips/ new potatoes, mushrooms, grilled tomato and garden peas

Add a topping of: Garlic Butter for £1-00 extra Melting Cornish Blue Cheese for £1-75 extra

Our local butcher Mr Retallack is based in The Lizard village and keeps us updated with the best steaks when they come in, so we vary our steak selection on the menu from day to day, based on his recommendations. If you have a particular steak you like then you can pre-order with us when booking a table and we will order in for your meal.

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Fish Dishes

Chefs Beer Battered Fillet of Haddock

10-25

Haddock fillet coated in our homemade beer batter and deep fried, with homemade tartare sauce, lemon wedge, chips and garden/mushy peas.

Breaded Wholetail Scampi

9-50

Served with homemade tartare sauce, lemon wedge, chips and garden/mushy peas.

Smoked Salmon, Prawn and Crab Pappardelle

10-95

Pappardelle Pasta coated with a lemon, cream and white wine sauce with smoked salmon, cooked prawns and white crab meat served with a slice of garlic bread.

Seafood Provençal

12-50

Scallops, white fish and king prawns baked in a fragrant tomato, garlic, herb and white wine sauce served with focaccia bread for dipping.

Vegetarian Dishes (V)

Mushroom Stroganoff (V)

9-75

Mushrooms cooked in a white wine and onion sauce served on a bed of white rice served with a slice of garlic bread.

Provençal Pappardelle (V)

9-75

A bowl of Pappardelle Pasta coated with a tomato, garlic and onion sauce with vegetables, finished with a swirl of pesto, served with a slice of garlic bread.

Homity Pudding (V)

9-95

A vegetarian suet pudding generously filled with potatoes, leeks and onions in a creamy cheese sauce served with chips and garden peas.

Mediterranean Vegetable Focaccia (V)

9-95

A selection of vegetables topped with creamy goats cheese served in a focaccia roll with chips/new potatoes, salad garnish and homemade coleslaw.

Side Orders (V)

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|-------------------------------|------|-------------------|------|
| Focaccia & butter | 2-10 | Chips | 2-00 |
| Garlic Bread | 3-25 | Cheesy Chips | 2-50 |
| Garlic Bread w/ Melted Cheese | 3-75 | Real Onion Rings | 1-95 |
| Seasonal Vegetables | 2-50 | Garden Side Salad | 2-50 |
| Focaccia bread with balsamic | 2-75 | New Potatoes | 2-00 |
| Homemade Coleslaw | 1-50 | | |

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Homemade Desserts

Vanilla Crème Brûlée (V)

4-95

A smooth vanilla cream served chilled topped with a crisp layer of caramelised sugar. Served with Amaretti biscuits.

Chocolate Brownie (V)

5-95

A delicious chocolate brownie served warm with Rodda's clotted cream

Lemon and Berry Pavlova (V)

6-25

Homemade meringue lavishly filled with Lemon Curd Ice Cream and a quenelle of clotted cream drizzled with a berry coulis and white chocolate shavings.

Bread and Butter Pudding (V)

5-50

A heart warming pudding with slices of bread covered in a rich custard and baked in the oven . Served with Rodda's clotted cream.

Selection of Cornish Cheeses (V)

7-95

(St Endellion Cornish Brie, Cornish Blue, and Garlic Yarg).

Served with assorted biscuits, cider & apple chutney and frozen grapes.

Café Affogato (V)

3-95

A scoop of Cornish Clotted Cream Vanilla Ice Cream drowned in a shot of Lavazza Espresso Coffee and served with Amaretti biscuits

Liqueur Café Affogato (V)

5-95

As above but with a measure of your choice of the following liqueurs:

Baileys Irish Cream, Drambuie, Tia Maria, Cointreau or Disaronno Amaretto .

Dessert Wine

Brown Brothers Orange Muscat & Flora

Victoria, Australia (9.5%, 8)

See our Wine List for prices

Callestick Farm Ice Creams (V)

Indulgent Cornish Ice Cream made at Callestick Farm near Newquay

Clotted Cream Vanilla, Belgian Chocolate

Per Scoop 1-75

Lemon Curd or Raspberries and Clotted Cream

Per Scoop 1-85

Ice Cream Sundaes

| | | |
|-------------------------|--|------|
| Lemon Meringue | 2 scoops Lemon curd, 1 scoop of Clotted Cream Vanilla, homemade meringue pieces, grated white chocolate, wafer | 6-25 |
| Raspberry Ripple | 2 scoops of Raspberry and Clotted Cream, 1 scoop of Clotted Cream Vanilla, homemade berry coulis, homemade meringue pieces, wafer | 6-25 |
| Chocolate Dream | 2 Scoops of Belgian Chocolate, 1 Scoop of Clotted Cream Vanilla, pieces of homemade chocolate brownie, homemade chocolate sauce, wafer | 5-95 |

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Top House Tots Menu

Suitable for under 12's

Starters

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|--|------|
| Homemade Soup of the Day & Rustic Bread (V) | 2-50 |
| Handmade Golden Onion Rings (V) | 1-95 |

Main Courses

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|---|------|
| Breaded Whole Tail Scampi Served with new potatoes or chips and peas or baked beans | 5-95 |
| Free Range Egg, Chips and Beans (V) | 5-50 |
| Cheesy Pappardelle (V) Pappardelle pasta topped with a creamy cheesy sauce and a slice of garlic bread | 5-50 |
| Breaded Strips of Chicken Breast Served with chips or new potatoes and peas or baked beans | 5-95 |
| Cornish Pork Sausage A pork sausage served with chips or new potatoes with peas or baked beans | 5-75 |
| Battered Fish Goujons Haddock Goujons in batter served with chips or new potatoes and peas or beans | 6-50 |
| Cheese Omelette (V) Served with chips or new potatoes and peas or baked beans | 5-75 |
| Finger Food Platter (V) Cheddar Cheese sticks, wholemeal savoury biscuits, fresh apple, frozen grapes, cucumber and tomato pieces | 4-95 |

Dessert

| | |
|---|--------------|
| Callestick Farm Ice Cream Pots (V) Strawberries and Cream, Chocolate Fudge or Clotted Cream Vanilla | 2-95 each |
|---|--------------|

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

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