

Unbeatably fresh produce, unmistakably Cornish flavours. Classic pub food meets the best ingredients any chef could wish for: grown, raised and landed right here in North Cornwall.

Homemade Bread

Sourdough, Malted Timmy Taylor, Focaccia 3.75

Nibbles

Smoked Cod Roe Dip, Paprika Oil, Grilled Flat Bread 4.00

Grilled Chorizo, Roast Garlic Hummus (DF) 4.50

Salt & Szechuan Pepper Squid, Sweet Chilli Mayonnaise (DF) 4.50

Lamb Koftas, Tzatziki, Pomegranate & Mint (GF) 5.00

Marinated Olives, Smoked Almonds (Ve) (GF) (DF) 4.00

Porthilly Oysters, Lemon and Shallot Vinegar (GF) (DF) 2.80 each

Starters

Steamed River Camel Mussels, Cider, Parsley and Seaweed Butter (GF) 8.50

Roasted Mixed Cornish Fish Soup, Toasted Focaccia and Rouille 8.50

Hand-Picked Cornish Crab, Tarragon Aioli, Bitter Leaves and Radishes (DF) 8.50

Chicken Liver and Foie Gras Parfait, Grape Chutney and Walnut and Raisin Toast 8.50

Beef Fillet Carpaccio, Pastrami Spices, Pickled Beetroot, Sorrel and Pecorino (GF) 10:00

Roasted Pepper and Marinated Burrata Bruschetta, Rocket, Basil and Balsamic (V) 7.00

Fennel, Orange, Pomegranate and Quinoa Salad, Tahini Dressing (Ve) (GF) (DF) 6.50

Fish/Vegetarian

Crispy Beer-Battered Hake, Triple-Cooked Chips, Mushy Peas and Tartare Sauce (DF) 14.00

Pan-Fried Sea Trout, Courgette and Basil Purée, Panzanella Salad, Crispy Courgettes 16.00

Whole Grilled Lemon Sole, Ratte Potatoes, Samphire, Brown Shrimps and Dill (GF) 18.50

Port Gaverne Lobster, Garlic and Parsley Butter, Fries and Garden Salad (GF) H 17.00 F 34.00 L 45.00

Buttered Orecchiette Pasta, Vulscombe Goat's Cheese, Fresh Peas and Mint (V) 14.00

Roasted Aubergine, Lentil, Spinach and Tamarind Curry, Spiced Kale Crisps (Ve) (GF) (DF) 14.00

Kids: All 6.50

Fish and Chips
Sausage and Mash
Ham, Egg and Chips
Spaghetti Bolognese

Sides: All 4.00

Proper Chips (GF) (DF) (Ve)
Truffle & Parmesan Fries (GF) (V)
Garden Peas, Baby Gem, Mint (GF, V)
Steamed Mixed Greens (V)
Dressed Mixed Salad (GF) (DF) (Ve)

Josper Grill

Tarragon & Mustard Spatchcock Chicken, Summer Slaw, Truffle & Parmesan Fries 16.00

10oz Rump Steak, Watercress, Grilled Portobello Mushroom Green Peppercorns & Chips (DF) 17.50

10oz Lamb Leg Steak, Apricot and Mint Couscous, Roasted Heritage Tomatoes & Salsa Verde 17.00

Ground Chuck Steak Burger, Worcestershire Mayo, Bacon, Caramelized Onions & Cornish Jack 14.00

Puddings: All 6.50

Carrot Cake, Date Purée, Candied Walnuts, Marmalade Syrup and Crème Fraiche (V)

Elderflower Jelly, Summer Berries, Raspberry Sorbet, Champagne Granita (Ve) (DF) (GF)

White Chocolate Crème Brûlée, Strawberries, Honeycomb, Yoghurt Sorbet (GF) (V)

Peanut Butter Parfait, Banana Ice Cream, Dark Chocolate and Lime Mousse

West Country Cheeses, Quince Jelly, Grape Chutney, Celery and Walnut Bread 8.50

Goat's – Driftwood (Bagborough Farm, Shepton Mallet)

Blue – Helford Blue (Treveador Farm, Helston)

Soft – Sharpham (Sharpham Dairy, Totnes)

Hard – Ogle Shield (Manor Farm, North Cadbury)

SEE THE SPECIALS BOARD FOR TODAY'S CREATIONS FROM OUR KITCHEN TEAM

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