

PORT GAVERNE

RESTAURANT & HOTEL

'Our food is an expression of the seasons. The riches found in our local area provide us with such quality ingredients to our kitchen door that it makes every day an excitement. We want you to share that excitement with us.'

~ Head Chef, James Lean

MOTHER'S DAY

2 Courses £26 • 3 Courses £32

Served Sunday, 26th March

Freshly Baked Bread, Salted Butter, Olive Oil and Balsamic

Starters

Lightly Spiced Parsnip Soup, Parsnip Fritter, Coriander and Curry Oil
Smoked Ham Hock and Wild Mushroom Terrine, Quince and Ginger Chutney, Sourdough
Citrus-Cured Bream Fillet, Blood Orange, Fennel and Herb Salad, Horseradish Yoghurt
Goat's Cheese and Truffle Arancini, Pickled Pear, Brambles, Chicory, Walnuts

Mains

Roast Sirloin of Dry-Aged Beef, Roast Potatoes, Crushed Roots, Yorkshire Pudding, Red Wine Sauce
Whole Roasted Poussin, Smoked Butter Mash, Grilled Leeks, Coppa Ham, Sage and Onion Gravy
Steamed Bass Fillet, Caramelized Cauliflower Purée, Spinach, Brown Butter, Capers and Raisins
Heritage Tomato Risotto, Crispy Courgettes, Basil, Smoked Mozzarella and Rocket

Pudding

Baked Vanilla Rice Pudding, Yorkshire Rhubarb, Honeycomb and Rhubarb Ripple Ice Cream
Orange and Lemon Posset, Sugared Pistachios, St Clement's Sorbet and Vanilla Meringues
Dark Chocolate and Macadamia Nut Brownie, Butterscotch, Clotted Cream and Chocolate Snap
Westcountry Cheeses, Seasonal Chutney, Pickled Celery, Fruit Jelly and Crackers

Coffee/Tea and Homemade Chocolates

*Let us know in advance if you have any particular dietary requirements
and chef will prepare something for you.*

We advise early booking. Call 01208 880 244 to reserve your table.

The Port Gaverne Hotel, Port Gaverne, Port Isaac, Cornwall PL29 3SQ
01208 880 244 | www.portgavernehotel.co.uk | eat@portgavernehotel.co.uk

If you have any food or drink allergies or intolerances please let us know before ordering