

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

Fixed price lunch & set menu

Available 12pm - 2pm & 6pm - 7pm, Mon-Sat

2 courses £16 • 3 courses £19

To start

Potted Hot Smoked Salmon, Toasted Sourdough, Watercress & Radishes

Braised Hogget & Pearl Barley Broth, Kale & Walnut Pesto, Parsnip Bread

Roast Pumpkin Salad, Fresh Goat's Curd, Red Onion Jam, Toasted Seeds & Grains

Mains

Whole Baked Plaice, Spiced Brown Shrimp Butter, Grilled Leeks & Cornish Potatoes

Free Range Chicken Schnitzel, Spinach, Fried Duck Egg, Salted Anchovies & Sautéed Potatoes

Hand Rolled Pappardelle, Wild Mushroom & Chestnuts, Rocket & Parmesan

Pud or cheese?

Sticky Ginger Cake, Butterscotch Sauce, Rum & Raisin Ice Cream

Earl Grey Set Cream, Poached Pears & Chocolate Sorbet

Cornish Yarg, Oatcakes & Spiced Pear Chutney

The Port Gaverne Hotel, Port Gaverne, Port Isaac, Cornwall PL29 3SQ
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If you have any food or drink allergies or intolerances please let us know before ordering