

‘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

Snacks

- Pork Quavers, Roasted Apple Sauce 4.00
- Mixed Spiced Honey Roasted Nuts 4.00
- Homemade Focaccia, House Dips, Nocellara Olives 5.00

Starters

- Porthilly Oyster Ceviche (3) - Green Chilli, Red Onion, Cucumber, Lime & Coriander Dressing 8.95
- Port Gaverne Fish Soup - Crab on Toast, Cornish Pastis Rouille, Fennel & Shellfish Oil 8.95
- Pan-Fried Squid & Chorizo - Squid Ink Toast, Lemon Mayonnaise, Parsley & Garlic Dressing 9.50
- Potted Smoked Mackerel - Cider & Vanilla Jelly, Pickled Cucumber, Watercress & Toasted Muffin 7.95
- Slow-Cooked Lamb Belly - Chicory, Pea & Mint Salad, Smoked Anchovy Mayonnaise 7.95
- Marsh Farm Chicken Terrine - Beer-Pickled Onions, Bacon & Hazelnut Dressing, Toasted Sourdough 7.95
- Heritage Tomato Salad - Charred Watermelon, Crispy Goat’s Cheese, Pine Nuts, Rocket & Basil Cress 7.50

Mains

- Herb-Breaded Monkfish Scampi - Thin-Cut Chips, Pea & Fennel Salad, Roast Garlic & Lime Mayonnaise 15.50
- Grilled Bream Fillet – Lentil Dahl, Cauliflower & Coconut Purée, Steamed Pak Choi & Curry Dressing 16.50
- Whole Baked Cornish Sole – Seaweed, Garlic & Lime Butter, Grilled Potatoes & Samphire 18.95
- Roast Cornish Pollock – Warm Potato, Fennel & Salami Salad; Crispy Oyster & Herb Emulsion 17.95
- Confit Terras Farm Duck Leg – Borlotti Bean Cassoulet, Smoked Almond Pesto & Pickled Mushrooms 16.50
- Caponata Stuffed Aubergine – Parmesan Polenta, Marinated Courgettes; Pine Nut, Raisin & Basil Dressing 14.50
- Buttered Orecchiette Pasta - Fresh Peas, Broad Beans, Fried Violet Artichokes, Goat’s Curd & Mint 14.50

Puddings

- Strawberry Fool, Elderflower Jelly, Fennel Meringue & Yoghurt Sorbet 6.95
- Dark Chocolate & Hazelnut Tart, Honeycomb & Marmalade Ice Cream 6.95
- Warm Carrot Cake, Candied Walnuts, Whipped Cream Cheese & Blood Orange Sorbet 6.95
- Baked Vanilla Rice Pudding, Saffron Poached Pears, Almond Crumble & Clotted Cream 6.95
- Steamed Date & Ginger Pudding, Rum Toffee Sauce & Vanilla Ice Cream 6.95
- Selection of British Cheeses, Crackers, Apple & Fig Chutney, Pickled Celery & Grapes 10.00

Sides – all at 4.00

- Baked Potato Chips
- Thin-Cut Chips, Cornish Jack Cheese & Truffle
- Roasted Cornish Potatoes, Rosemary & Sea Salt
- Port Gaverne Chopped Salad, Mustard Dressing
- Braised Peas, Baby Gem & Mint

**CHECK THE
BLACKBOARD FOR LOBSTER,
MUSSELS, SCALLOPS AND
WHOLE FISH SPECIALS**

Steaks

*Dry-Aged Moorland Breed Sourced from
Warrens Butchers, Launceston*

- 10oz Rump 19.95, 8oz Ribeye 24, 8oz Fillet 32
- Served with Baked Potato Chips, Green Peppercorn Sauce, Confit Tomato, Bresaola & Rocket Salad

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



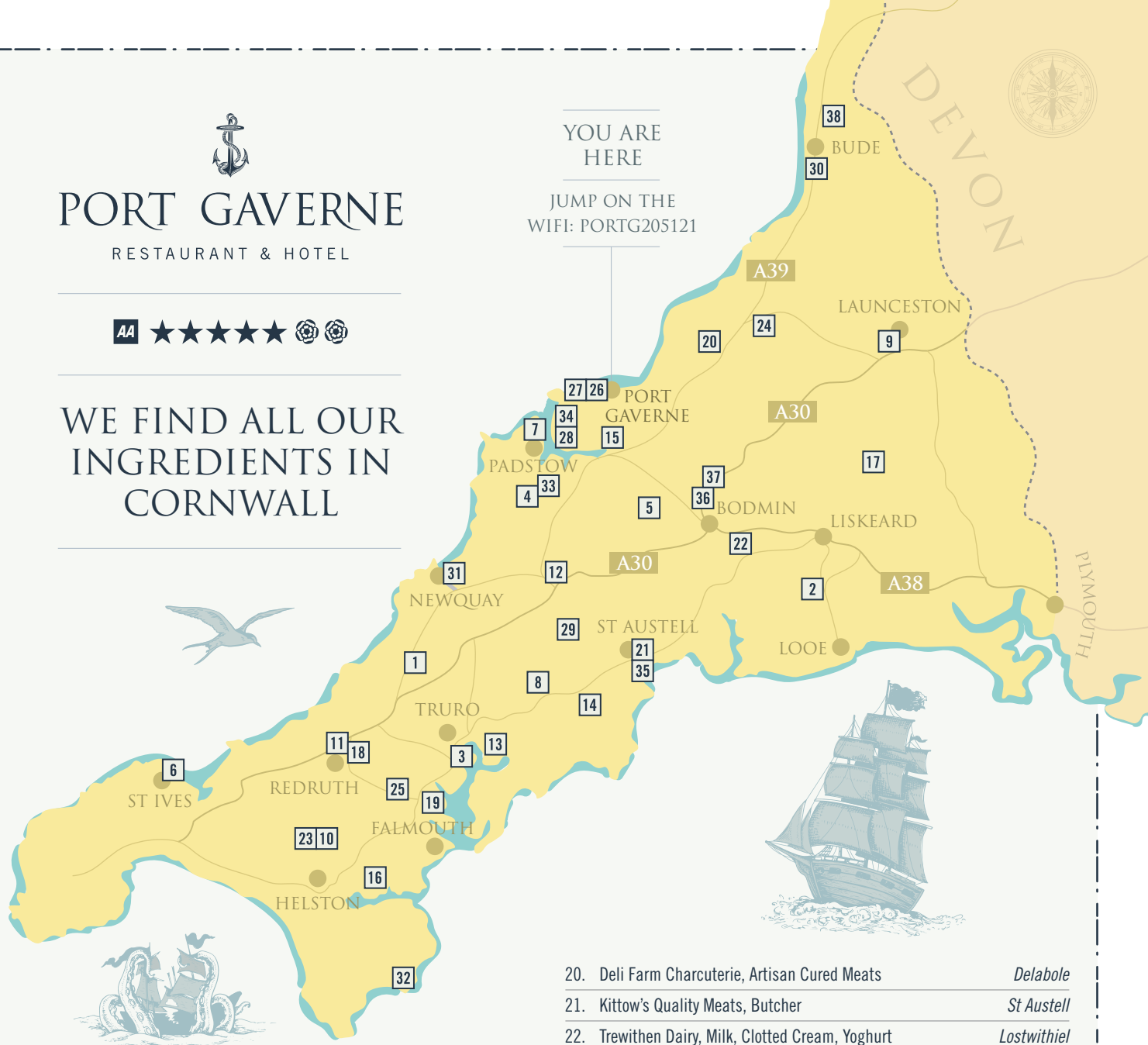
PORT GAVERNE

RESTAURANT & HOTEL



WE FIND ALL OUR INGREDIENTS IN CORNWALL

YOU ARE
HERE
JUMP ON THE
WIFI: PORTG205121



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|---|----------------------|
| 1. Healey's Cornish Cyder Farm | <i>Penhallow</i> |
| 2. Cornish Orchards, Cider | <i>Duloe</i> |
| 3. Skinner's Brewery, Betty Stogs Ale | <i>Truro</i> |
| 4. Tarquin's Gin | <i>St Ervan</i> |
| 5. Camel Valley, Cornish Champagne | <i>Bodmin</i> |
| 6. Dead Man's Fingers, Rum | <i>St Ives</i> |
| 7. Chough Bakery, Breads & Pastries | <i>Padstow</i> |
| 8. Da Bara Bakery, Artisan Sourdough | <i>Truro</i> |
| 9. Philip Warren & Son, Rare and Native Breeds | <i>Launceston</i> |
| 10. Cornish Sea Salt, Hand Harvested Sea Salt | <i>Helston</i> |
| 11. Curds and Croust, Artisan Cheeses | <i>Redruth</i> |
| 12. Wing Of St Mawes, Fresh Cornish Day Boat Fish | <i>Indian Queens</i> |
| 13. Tregothnan Estate, Traditional English Teas | <i>Tresillian</i> |
| 14. St Ewe Free Range Eggs | <i>Tregony</i> |
| 15. River Amble Creamery, Cornish Jack Cheese | <i>Nr Port Isaac</i> |
| 16. Lizard Leaves, Organic Salad Leaves | <i>Nr Helston</i> |
| 17. Cornish Cheese Company, Cornish Blue Cheese | <i>Nr Liskeard</i> |
| 18. Primrose Herd, Pedigree Pig Breeders | <i>Redruth</i> |
| 19. Canara Farm, Organic Specialist Vegetables | <i>Falmouth</i> |

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| 20. Deli Farm Charcuterie, Artisan Cured Meats | <i>Delabole</i> |
| 21. Kittow's Quality Meats, Butcher | <i>St Austell</i> |
| 22. Trewithen Dairy, Milk, Clotted Cream, Yoghurt | <i>Lostwithiel</i> |
| 23. Treveador Farm Dairy, Soft and Blue Cheeses | <i>Helston</i> |
| 24. Davidstow Cornish Cheddar, Cornish Aged Cheddar | <i>Davidstow</i> |
| 25. Lynher Dairies, Cornish Yarg Cheese | <i>Truro</i> |
| 26. Jim May, Lobsters and Crab | <i>Port Gaverne</i> |
| 27. Dennis Knight, Fresh Local Fish | <i>Port Isaac</i> |
| 28. Porthilly Shellfish, Oysters, Mussels and Clams | <i>Porthilly</i> |
| 29. The Cornish Duck Company, Free Range Cornish Duck | <i>St Stephen</i> |
| 30. Keith Wickett, Free Range Guinea Fowl and Chickens | <i>Bude</i> |
| 31. Simply Oils, Cold Pressed Cornish Rapeseed Oil | <i>Newquay</i> |
| 32. Artisan Malt Vinegar Company | <i>Coverack</i> |
| 33. Padstow Kitchen Garden, Vegetables and Salad Leaves | <i>Padstow</i> |
| 34. St Enodoc Asparagus, Local Asparagus | <i>Rock</i> |
| 35. St Austell Brewery, Fine Cornish Ales & Lagers | <i>St Austell</i> |
| 36. Fish for Thought, Fresh Fish and Seafood | <i>Bodmin</i> |
| 37. Growfair, Cornish Seasonal Veg | <i>Across Cornwall</i> |
| 38. Cornish Charcuterie, Artisan Cured Meats | <i>Bude</i> |

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