

## WINTER MENU

# PORT GAVERNE

RESTAURANT & HOTEL

### Oysters

Natural Porthilly, Shallot Vinegar & Lemon – 3.00 Each, 16.00 for 6 - GF,DF

Oyster Ceviche, Chilli, Lime & Coriander – 10.00 - GF,DF

Crispy Fried Oysters, Oyster Mayonnaise – 10.00 - DF

### Starters

Fish & Shellfish Soup, Rouille, Cornish Gouda & Crab Toast – 9.00 - GFO

Duck & Chicken Liver Parfait, Fig & Apple Jam, Toasted Brioche – 8.50 - GFO

Whipped Cornish Blue Cheese Salad, Chicory, Pear & Hazelnut Dressing – 7.50 - V,GF

Tempura Jigged Squid, Chilli, Lime, Coriander & Ponzu Sauce – 10.00 - DF

Dressed Cornish Crab, Brown Crab Mayonnaise, Grapefruit & Buttered Crumpet – 12.00 - GFO

Smoked Mackerel, Pickled Celery, Crisp Ham, Paprika & Sourdough Toast – 8.50 - GFO

Steamed Porthilly Mussels, Masala, Coconut, Ginger, Green Chilli & Flat Bread – 9.00/15.00 - DF,GFO

### Mains

Whole Baked Plaice, Brown Shrimp, Brioche, Seaweed & Lime Butter, Sprouting Broccoli – 19.00 - GFO

Tandoori Spiced Monkfish, Aubergine & Tamarind Curry, Cashews & Samphire Pakora – 22.00 - DF,GF

Beer-Battered Haddock, Minted Pea Purée, Hand-Cut Chips & Brown Crab Mayonnaise – 15.00 - GFO

Newlyn Hake Fillet, Celeric Purée, Braised Lentils, Black Cabbage & Wild Mushrooms – 18.00 - GF

Roast Marsh Farm Chicken, Chestnut Stuffed Leg, Parsnip, Sprout Tops, Anchovy & Lemon – 16.50 - GF

Heritage Squash Risotto, Ricotta, Toasted Seeds, Pickled Walnut & Black Truffle Cream – 15.00 - V,GF

### Puddings

Earl Grey Crème Brulée, Dark Chocolate Sorbet, Red Wine Pears – 7.50 - V, GFO

Sourdough & Citrus Treacle Tart, Golden Raisin Purée, Milk Ice Cream – 7.50 - V

Passion Fruit Cheesecake, Caramelised White Chocolate, Banana & Passion Fruit Sorbet – 7.50 - V

Warm Chocolate & Ale Cake, Mandarin Curd, Crème Fraîche Sorbet – 7.50 - V

Cornish Cheese, Fennel Crackers, Chutney, Pickled Celery & Grapes – 10.00 - V

### Sides – all at 4.00

Honey Roast Carrots, Dukkah - V, GF

Creamed Potatoes - V, GF

Hand-Cut Chips - V, GF

Truffle & Parmesan Fries - V, GF

Sprout Tops, Chestnuts & Ham - GF

**PLEASE CHECK  
THE BLACKBOARD  
FOR DAILY SPECIALS**

### Steaks

*Dry-Aged Moorland Breed Sourced from  
Warrens Butchers of Launceston (ALL GF)*

10oz Rump 19.00 ~ 10oz Ribeye 24.00 ~ 8oz Fillet 34.00

Served with Hand-Cut Chips, Garlic Snails,  
Sprout Tops & Green Peppercorns

GF – Gluten Free, GFO – Gluten-Free Option, DF – Dairy Free, V – Vegetarian, VE – Vegan, VEO – Vegan Option, N – Contains Nuts

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



If you loved eating here, please tell The Good Food Guide here: [thegoodfoodguide.co.uk/feedback](https://www.thegoodfoodguide.co.uk/feedback).

If you didn't, please tell us and we'll do everything we can to resolve your complaint.

**The Port Gaverne Hotel, Port Gaverne, Port Isaac, Cornwall PL29 3SQ**  
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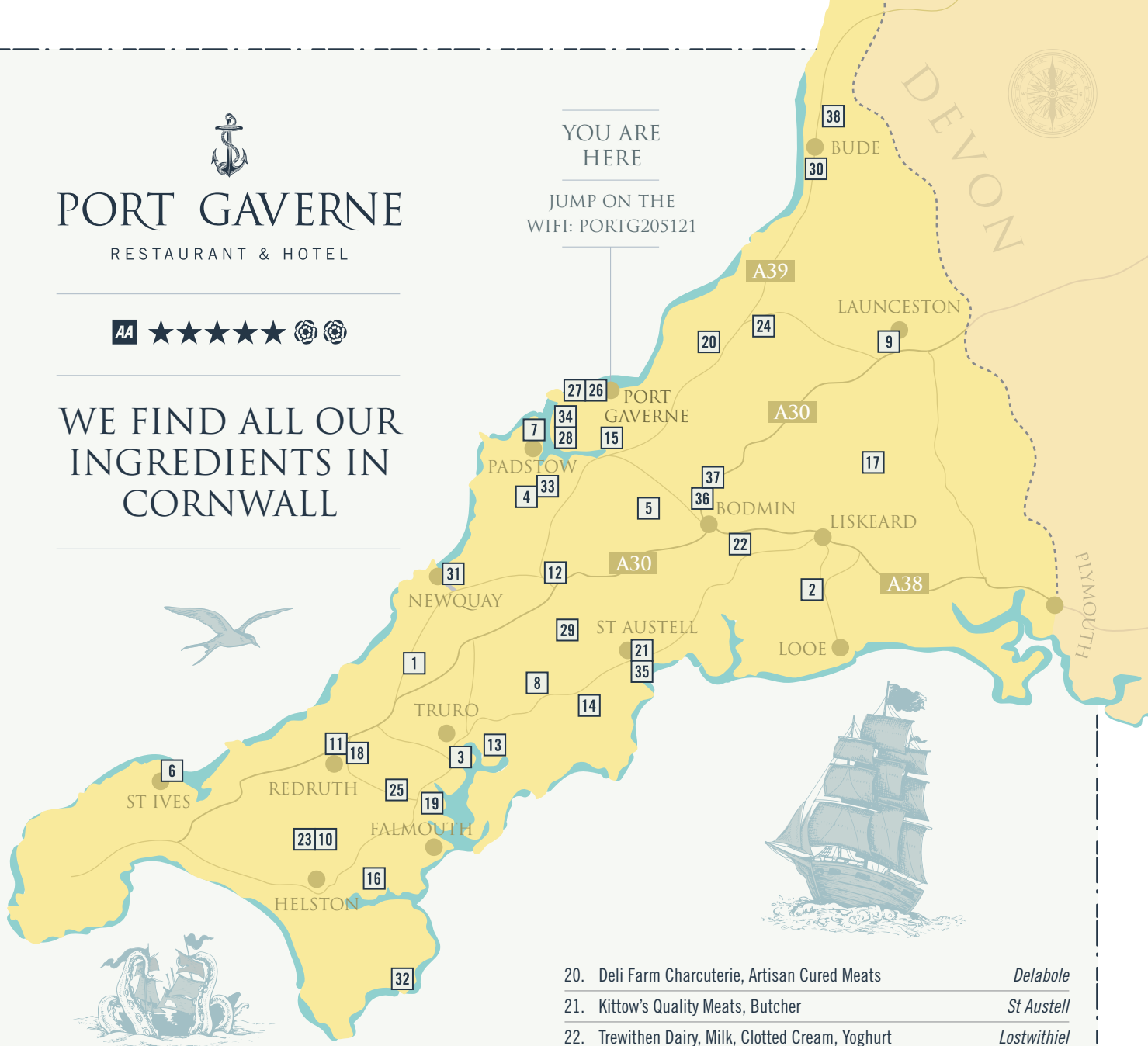
# PORT GAVERNE

RESTAURANT & HOTEL



## WE FIND ALL OUR INGREDIENTS IN CORNWALL

YOU ARE HERE  
JUMP ON THE  
WIFI: PORTG205121



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

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

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