

PORT GAVERNE

NIBBLES

House Baked Breads, Whipped Butter 4.5 V, VEO

Marinated Olives, Roasted Nuts 6 VE, N, GF

Porthilly Oysters, Shallot Vinegar 3.5 each GF, DF

Deli Farm Nduja Arancini, Pecorino 6

STARTERS

Proper Job IPA Cured Sea Trout, Confit Lemon, Dill Mayonnaise, Treacle Bread 9 GFO

Cornish Lobster and Salt Cod Fishcake, Taramasalata, Red Pepper Sauce, Fennel 12

Chicken and Duck Liver Parfait, Shallot and Ale Chutney, Oat and Thyme Biscuits 9 GFO

Venison and Black Pudding Scotch Egg, Spiced Date Puree, Celeriac and Apple Salad 9 DF

Salt Baked Beetroot Tartare, Cured Egg Yolk, Pickled Turnip, Hazelnuts, Watercress 8 V, VEO, N, DF, GF

Field Mushroom Soup, Garlic Mushrooms on Toast, Black Truffle Chantilly 8 V, GFO

MAINS

Roast Hake Fillet, Crushed Squash, Cavolo Nero, Trompette Mushrooms, Sage and Chestnuts 22 GF, N

Pan Fried Sea Bream, Herb Gnocchi, Grilled Broccoli, Cornish Crab Salad, Pine Nut Butter 24

Cider Battered Haddock, Hand Cut Chips, Pea Puree, Seaweed Tartar Sauce, Lemon 17.5 GF, DF

Red Legged Partridge, Savoy Cabbage, Fondant Potatoes, Beetroot and Smoked Bacon 22 GF

12oz Sirloin on the Bone, Truffled Macaroni, Portobello Mushroom, Bresaola, Winter Leaves 30

Jerusalem and Pearl Barley Risotto, Candied Walnuts, Pear, Sorrel, Cornish Blue Cheese 17.5 V, VEO, N

SIDES all at 5

Hand Cut Chips, Cornish Sea Salt VE, GF Sautéed Potatoes, Garlic and Parsley V, GF

Buttered Winter Greens, Hazelnuts V, GF, N Roasted Roots, Cumin and Honey VE, GF

Winter Salad Leaves, Orange Dressing VE, GF

PUDDINGS all at 8.5

Dark Chocolate and Passion Fruit Tart, Coconut Sorbet

Baked Vanilla Rice Pudding, Gin Blackberries, Clotted Cream V, GF

Lemon Posset, Cranberries, Pistachio, Spiced Flapjack V, N

Poached Quince and Pear, Hazelnut Crumble, Bay Leaf Ice Cream V, N

Cornish Brie, Truffle Honey, Fig Chutney, Walnut Bread 10 V, N