

PORT GAVERNE

DINNER MENU

2 COURSES £35 3 COURSES £45

NIBBLES

COUNTRY SOURDOUGH, WHIPPED SEAWEED BUTTER 5 VEO, V

MARINATED OLIVES, FETA CHEESE 5 VEO, V, GF

MIXED SPICE HOUSE ROASTED NUTS 5 N, GF, V

STARTERS

DRESSED CORNISH CRAB, BROWN CRAB MOUSSE, PICKLED RADISH, TOMATO, FOCACCIA GFO

STEAMED PORTHILLY MUSSELS, CORNISH CIDER, LEEKS, CLOTTED CREAM GFO, DFO

WHIPPED CHICKEN LIVER PARFAIT, BEER AND ONION CHUTNEY, APPLE, SOURDOUGH DF, GFO

ROAST BEETROOT SALAD, GOATS CHEESE, BITTER LEAVES, GINGERBREAD, CANDIED PECANS V, VEO, GF

MAINS

10oz WARRENS RUMP STEAK, HAND CUT CHIPS, ROAST TOMATO, PORTOBELLO MUSHROOM, PEPPERCORN SAUCE GF, DFO

PORK TENDERLOIN, PANCHETTA, ROAST GARLIC MASH, CREAMED CABBAGE, APPLE, BLACK PUDDING GFO

WHOLE BAKED LEMON SOLE, COCKLE AND CLAMS, RAINBOW CHARD, CORNISH NEW POTATOES GF, DFO

CIDER BATTERED HADDOCK FILLET, HAND CUT CHIPS, PEA PUREE, SEAWEED TARTAR SAUCE, LEMON GF, DF

SUMMER RISOTTO, COURGETTE, PEA, CONFIT TOMATO, BASIL, SMOKED CHEESE V, VEO, GF

SIDES

HAND CUT CHIPS, CORNISH SEA SALT 5 VE, GF

SKIN ON FRIES, PARMESAN AND BLACK TRUFFLE 5 GF

CORNISH NEW POTATOES, HERB BUTTER 5 V

GARDEN GREENS, MUSTARD DRESSING 5 VE

MIXED BABY SALAD LEAVES, ORANGE VINEGARETTE 5 VE

DESSERTS

PASSION FRUIT SOUFFLE, DARK CHOCOLATE ICE CREAM GF, V

YOGHURT AND VANILLA PANNACOTTA, STRAWBERRIES, ELDERFLOWER, HONEYCOMB GF

DARK CHOCOLATE AND ALE CAKE, SALTED CARAMEL, MILK ICE CREAM, ALMOND BRITTLE V, N

WEST COUNTRY CHEESES, SPICED TOMATO CHUTNEY, FENNEL SEED CRACKERS GFO

(V) VEGETARIAN, (VE) VEGAN, (VEO) VEGAN OPTION, (DF) DAIRY FREE, (DFO) DAIRY FREE OPTION

(GF) GLUTEN FREE, (GFO) GLUTEN FREE OPTION, (N) CONTAIN NUTS

OUR DISHES MAY CONTAIN ALLERGENS, PLEASE INFORM US IF YOU HAVE ANY SPECIFIC DIETARY REQUIREMENTS