

PORT GAVERNE

LUNCH MENU

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

WHIPPED CHICKEN LIVER PARFAIT, BEER AND ONION CHUTNEY, APPLE, SOURDOUGH 10 DF, GFO

ROAST BEETROOT SALAD, GOATS CHEESE, BITTER LEAVES, GINGERBREAD, CANDIED PECANS 10 V, VEO, GF

STEAMED PORTHILLY MUSSELS, CORNISH CIDER, LEEKS, CLOTTED CREAM 10 GFO, DFO

MAINS

100Z WARRENS RUMP STEAK, HAND CUT CHIPS, ROAST TOMATO, PORTOBELLO MUSHROOM, PEPPERCORN SAUCE 25 GF, DFO

CIDER BATTERED HADDOCK FILLET, HAND CUT CHIPS, PEA PUREE, SEAWEED TARTAR SAUCE, LEMON 18 GF, DF

SUMMER RISOTTO, COURGETTE, PEA, CONFIT TOMATO, BASIL, SMOKED CHEESE 18 V, VEO, GF

STEAMED PORTHILLY MUSSELS, CORNISH CIDER, LEEKS, CLOTTED CREAM 20 GFO, DFO

CORNISH CRAB, PRAWN AND CRAYFISH CIABATTA, LEMON MAYO, GEM, FRIES 16

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 10 GF, V

YOGHURT AND VANILLA PANNACOTTA, STRAWBERRIES, ELDERFLOWER, HONEYCOMB 10 GF

DARK CHOCOLATE AND ALE CAKE, SALTED CARAMEL, MILK ICE CREAM, ALMOND BRITTLE 10 V, N

WEST COUNTRY CHEESES, SPICED TOMATO CHUTNEY, FENNEL SEED CRACKERS 10 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