

PORT GAVERNE

NIBBLES

- WARM SOURDOUGH LOAF, WHIPPED BUTTER 6
MARINATED OLIVES, ORANGE, ROSEMARY, GARLIC 5.5
SPICE HOUSE ROASTED NUTS 5
LAMB SCRUMPET, GARLIC EMULSION 6.5
PORTHILLY OYSTERS, SHALLOT VINEGAR, LEMON 12 / 24

TO START

- SOUP OF THE DAY, FRESHLY BAKED BREAD 7.5
ST AUSTELL BAY MUSSELS, CIDER, BACON, SHALLOTS, CRÈME FRAICHE 12.5
PROVENÇALE RED MULLET SOUP, WHITE CRAB CROSTINI, ROUILLE 13.5
SMOOTH CHICKEN LIVER PARFAIT, MORELLO CHERRY, PICKLED RADISH, BRIOCHE 10
HERITAGE BEETROOT TARTLET, CORNISH BLUE CHEESE, CANDIED WALNUT, HERBS 9

MAINS

- 10 OZ AGED RIBEYE, CHUNKY CHIPS, CONFIT TOMATO, PORTOBELLO MUSHROOM, WATERCRESS 34.5
BEEF CHEEK AND TAIL PIE, CREAMED POTATO, RED CABBAGE, BONE MARROW GRAVY 22.5
BRASIED PORK FAGGOTS, CLOTTED CREAM MASH, SPRING GREENS, BALSAMIC ONIONS 18.5
CIDER BATTERED HAKE, WARM TARTAR SAUCE, PEAS, BABY GEM, CHUNKY CHIPS 19.5
STROZZAPRETTI PASTA, FRESH PEAS, BROAD BEANS, MINT, TALEGGIO CHEESE, PANGRATTATO 18.5
CATCH OF THE DAY, POTATO AND ANCHOVY TERRINE, SPROUTING BROCCOLI, LEMON BUTTER MP
POTATO GNOCCHI, RED PEPPERS, MARINATED COURGETTE, BLACK OLIVE, ROCKET 20

SIDES 5.5

- CHUNKY CHIPS, CORNISH SEA SALT // SKINNY FRIES, TRUFFLE, PARMESAN, ROSEMARY
CLOTTED CREAM MASH // BUTTERED SPRING GREENS, HERBS
PICKLED RED CABBAGE, SPICES // MIXED BABY LEAVES, SPRING VEGETABLES, MUSTARD DRESSING
SAUCES 4: PEPPERCORN // BLUE CHEESE // BONE MARROW GRAVY

DESSERTS

- VANILLA MERINGUE, RED FRUITS, BALSAMIC, WHITE CHOCOLATE ICE CREAM 9.5
CRÈME CARAMEL, GOLDEN RAISINS, CIDER SORBET 9.5
RHUBARB CRUMBLE SOUFFLÉ, POACHED RHUBARB, STEM GINGER ICE CREAM 10.5
STICKY DATE PUDDING, CARAMELISED BANANA, PEANUT BUTTER ICE CREAM 9.5
CORNISH CHEESES, SPICED FRUIT CHUTNEY, QUINCE JELLY, CRACKERS 12.5