

# PORT GAVERNE

## SUNDAY LUNCH

2 COURSES £28 / 3 COURSES £36

### 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

3 / 6 PORTHILLY OYSTERS, SHALLOT VINEGAR, LEMON 12 / 24

### TO START

SOUP OF THE DAY, FRESHLY BAKED BREAD

PROVENÇALE RED MULLET SOUP, WHITE CRAB CROSTINI, ROUILLE

SMOOTH CHICKEN LIVER PARFAIT, MORELLO CHERRY, PICKLED RADISH, BRIOCHE

HERITAGE BEETROOT TARTLET, CORNISH BLUE CHEESE, CANDIED WALNUT, HERBS

### MAINS

SIRLOIN OF BEEF, YORKSHIRE PUDDING, DRIPPING POTATOES, SEASONAL VEGETABLES

LOIN OF PORK, APPLE AND WHISKEY COMPOTE, DRIPPING POTATOES, SEASONAL VEGETABLES

POTATO GNOCCHI, RED PEPPERS, MARINATED COURGETTE, BLACK OLIVE, ROCKET

CIDER BATTERED HAKE, WARM TARTAR SAUCE, PEAS, BABY GEM, CHUNKY CHIPS

STROZZAPRETTI PASTA, FRESH PEAS, BROAD BEANS, MINT, TALEGGIO CHEESE, PANGRATTATO

CATCH OF THE DAY, POTATO AND ANCHOVY TERRINE, SPROUTING BROCCOLI, LEMON BUTTER 8 SUPPLEMENT

### SIDES 5.5

CHUNKY CHIPS, CORNISH SEA SALT // SKINNY FRIES, TRUFFLE, PARMESAN, ROSEMARY

CLOTTED CREAM MASH // BUTTERED SPRING GREENS, HERBS // TRUFFLE CAULIFLOWER CHEESE

PICKLED RED CABBAGE, SPICES // MIXED BABY LEAVES, SPRING VEGETABLES, MUSTARD DRESSING

### DESSERTS

CRÈME CARAMEL, GOLDEN RAISINS, CIDER SORBET

CROISSANT BREAD AND BUTTER PUDDING, VANILLA ICE CREAM

STICKY DATE PUDDING, BANANA, PEANUT BUTTER ICE CREAM

CORNISH CHEESES, SPICED FRUIT CHUTNEY, QUINCE JELLY, CRACKERS