

# Dining at Port Gaverne

## Wine of The Week

Hattingley Valley Classic Reserve NV, Hampshire, 12% ABV, 125ml £14.50 / Bottle 75cl £74.50

## Snacks While You Wait

**Mixed Marinated Olives** £6.90

**Coombeshead Farmhouse Sourdough**, Ampersand Butter £6.90

**Fresh Porthilly Oysters**, Pickled Cucumber, Dill, Burnt Lemon £4.50 each

**Chicken Liver Parfait**, Blackcurrant, Crumpet £11.50

**Crispy Wild Red Prawns**, Harissa Mayonnaise £12.95

## To Start

**Torched Local Mackerel**, Salt Baked Beets, Wasabi, Fennel Pollen £11.95

**Roasted Cornish Cod**, Chicken Butter Sauce, Sweetcorn, Coriander £12.50

**Cauliflower Velouté**, Truffle & Cauliflower Croquette, Cultured Yoghurt £10.25

**Goats Curd Custard**, Isle of Wight Tomato, Lovage £10.15

**Aged Beef Tartare**, Caper, Gherkin, Smoked Mustard £12.50

**Crab Ravioli**, Shellfish Sauce, Apple, Chervil £16.75

## Mains

**Cornish Lemon Sole**, Warm Tartare, Roe, Triple Cooked Chips £ market price

**Scrumpy Haddock**, Triple Cooked Chips, Crushed Peas, Curry Mayonnaise £23.50

**“Steak and Chips” Dry Aged Rib Eye**, Confit Tomato, Crispy Onion, Triple Cooked Chips £38.25

**Middle White Pork**, Sticky Belly, White Onion, Roast Garlic Gremolata £24.75

**Cornish Wild Bass**, Poached Mussels, Roasted Alliums, Tarragon £27.50

**Crispy Courgette Flower**, Leek Stuffing, Summer Pods, Nasturtium £21.00

## Sides

£6.00

Seasoned Fries - Baby Gem Caesar - Chive Whipped Potato - Grilled Tenderstem Broccoli & Pesto

## Sauces

£4.00

Béarnaise, Green Peppercorn, Red Wine

Please make us aware of any allergies or dietary requirements, we will try our best to accommodate.