

Christmas At Port Gaverne

Snack

Coombeshead Farm Sourdough, Ampersand Butter £6.90

Mix marinated Olives £6.90

Porthilly Oysters, Pickled Cucumber, Dill £4.50 each

Crispy Wild Red Prawns, Garlic And Chilli £12.50

To Start

Cornish Gurnard, Shellfish Sauce, Salsify, Lovage

Beetroot Tart, Balsamic, Whipped Goat's Curd, Pesto

Venison Tartare, Salted Baked Celeriac, Hazelnut (£4.00 supplement)

West Country Cured Trout, Buttermilk, Pickled Cucumber, Dill

Pressed Ham Hock, Dill Pickle, Mustard Mayonnaise

Main

Salt Aged Beef, Smoked Bone Marrow, Winter Mushroom, Beef Fat Chips (£12 supplement)

Cornish Lamb, Spiced Shepherds Pie, Cumin Yoghurt, Red Cabbage, Coriander

Wild St Ives Bass, Brown Shrimp, Potato & Artichoke Chowder

Celeriac Risotto, Confit onion, Aged Parmesan, Toasted Pine Nuts

Scrumpy Haddock, Triple Cooked Chips, Crushed Peas, Curried Tartar

Dessert

Xoco Chocolate, Blood Orange, Almond

“Orchard Apple pie” Malt, Marigold

Sticky Toffee Soufflé, Treacle Butter Scotch, Salted Milk Ice Cream (£4 supplement)

Selection of local Cheese, Spiced Chutney, Sourdough Crackers

2Courses £38

3Courses £45

Please advise us on any allergy or dietary requirements, we will do our best to accommodate you.