

New Years Day At Port Gaverne

Bread & Butter

Coombeshead Farm Sourdough, Ampersand Butter

Snack

Tunworth Cheese Choux, Aged Balsamic

To Start

Cornish Gurnard, Shellfish Sauce, Salsify, Lovage

Wild Mushroom Tortellini, Frothy Veloutè, Winter Truffle, Parsley

West Country Cured Trout, Buttermilk, Pickled Cucumber, Dill

Venison Tartrate, Salted Baked Celeriac, Hazelnut

Main

Salt Aged Beef, Smoked Bone Marrow, Mushroom, Beef Fat Chip

Cornish Lamb, Spiced Shepherds Pie, Cumin Yoghurt, Coriander Green Sauce

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

Cauliflower risotto, Confit onion, Aged Parmesan , Toasted Pine Nuts

Dessert

Xoco Tuma Yellow Chocolate, Blood Orange, Almond

“Orchard Apple pie” Whipped Malt, Marigold

Sticky Toffee Soufflé, Treacle Butter Scotch, Salted Milk Ice Cream

Selection of local Cheese, Spiced Chutney, Sourdough Crackers

3 Courses Including Bread & Snacks £60.00 per person

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