

Easter Sunday at Port Gaverne

Three Courses £49.50

(Including Bread & Snack)

Bread & Butter

Coombeshead Farm Sourdough, Ampersand Butter

Snack

Whipped Goats Curd, Sesame, Caramelised Onion

To Start

St Austell Bay Mussels, Leek Velouté, Wild Garlic

St Enodoc Asparagus Tartlet, St Ewes Egg, Truffle, Sour Cream

Cured Cornish Gurnard, Fermented Grapefruit, Hazelnut

Venison Tartare, Burnt Onion, Toasted Seeds, Mustard

Sticky Pork Cheek, Crackling, Smoked Potato, Capper

Mains

Dry Aged Roast Beef, Yorkshire Pudding, All the Trimmings, Red Wine Jus

Native Lamb, Roasted Shallot, Wilted Chard, Lemon & Basil

Skrei Cod, Brioche, Kohlrabi, Squid, Crab Shell Sauce

Roasted Marinated Aubergine, Confit Potato, Spiced Barley, Coriander, Red Chilli

Slow Cooked Free-Range Chicken, St Enodoc Asparagus, St George Mushrooms

Desserts

Baked St Ewes Egg Custard, Rhubarb, Verbena

Blood Orange, Pistachio, Whipped Cream Cheese

Selection of Local Cheese, Quince Paste, Sourdough Crackers

Sticky Toffee Soufflé, Treacle Butter Scotch, Vanilla Ice Cream

(Please allow 20 minutes cooking time)

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