

PORT GAVERNE

RESTAURANT & HOTEL

Snacks

- Coombeshead Farm Sourdough, Ampersand Butter £6.90
Mix Marinated Olives £6.90
Porthilly Oysters, Pickled Cucumber, Dill £4.75 each
Crispy Wild Red Prawns, Garlic & Chilli £12.50
Cauliflower & Truffle Arancini, Black Truffle Mayonnaise £9.00

Small Plates

- “Steak Tartare” Hand Cut Venison, Burnt onion, Toasted Seeds, Sweet Mustard £14.50
Poached St Austell Bay Mussels, Leek Velouté, Wild Garlic £12.00
Sticky Pork Cheek, Crackling, Smoked Potato, Caper £12.70
Local Crab, Brioche, Pickled Apple £14.50
Beetroot Salad, Whipped Cheese, Verjus, Bitter Leaves £10.90

Large Plates

- Day Boat Fish of the Day £ Market price
Roasted Marinated Aubergine, Confit Potato, Spiced Barley, Coriander £21.00
Scrumpy Haddock, Triple Cooked Chips, Crushed Peas, Curried Tartar £23.50
Our Shepards Pie, Slow Cooked Mutton Ragù, Whipped Potato, Spiced Carrot £23.00
“Bacon & Cabbage” Dry Cured Bacon Rib Eye, St Ewes Egg, Cabbage £24.50
Salt Aged Sirloin, Maitake Mushroom, Beef Fat Chips £38.50
Bearnaise, Red Wine, Peppercorn £4.50

Sides £6.00

Hispi Cabbage Caesar – Roasted Carrot & Pesto – Whipped Potato – Triple Cooked Chips

Three Course Set Menu

- Sourdough, Cultured Butter
-
Smoked Salmon, Crème Fraiche Caviar
-
Roasted Orkney Scallop, Tomato Dashi, Basil
or
Cured Cornish Gurnard, Fermented Blood Orange, Hazelnut
-
Brioche Baked Cod, Kohlrabi, Squid, Crab Shell Sauce
or
Local Red Mullet, Vadouvan Curry, Pickled Radish
-
Xoco Chocolate, Passion Fruit, Marshmallow
or
Sticky Toffee Souffle, Treacle Butter Scotch, Vanilla Ice Cream
(please allow 20-minute cooking time)

£49.50

Desserts

- Baked St Ewes Egg Custard, Rhubarb, Verbena
£11.00
Xoco Chocolate, Passionfruit, Marshmallow
£12.50
Selection of Local Cheese, Spiced Chutney Sourdough Crackers
£12.90
Sticky Toffee Soufflé, Treacle Butter Scotch, Vanilla Ice Cream
£14.50
(please allow 20-minute cooking time)

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