

Dining At Port Gaverne

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

To Start

St Austell Bay Mussels, Leek Velouté, Wild Garlic £12.50

Wye Valley Asparagus Tartlet, St Ewes Egg, Truffle, Sour Cream £12.00

Raw Cornish Gurnard, Fermented Blood Orange, Hazelnut £13.20

Venison Tartare, Burnt Onion, Toasted Seeds, Mustard £14.25

Sticky Pork Cheek, Crackling, Smoked Potato, Caper £12.50

Mains

Salt Aged Beef, Smoked Bone Marrow, Mushroom, Beef Fat Chips £38.00

Cornish Lamb, Roasted Shallot, Wilted Chard, Lemon & Basil £32.00

Skrei Cod, Brioche, Kohlrabi, Squid, Crab Shell Sauce £27.50

Roasted Marinated Aubergine, Confit Potato, Spiced Barley, Coriander, Red Chilli £21.00

Scrumpy Haddock, Triple Cooked Chips, Crushed Peas, Curried Tartar £23.50

Cornish Day Boat Brill, Seaweed Butter Sauce, Tripple Cooked Chips £38.50

Sides

£5.95

Hispi Cabbage Caesar - Roasted Carrots & Pesto - Whipped Potato - Tripple Cooked Chips

Sauces

£4.50

Red Wine Sauce - Bearnaise - Green Peppercorn

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