

# PORT GAVERNE

RESTAURANT & HOTEL

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## Snacks

Mix Marinated Olives £6.90

Porthilly Oysters, Pickled Cucumber, Dill £4.75 each

Coombeshead Farm Sourdough, Ampersand Butter £6.90

Buttermilk Fried Monkfish Cheek, Gochujang Mayonnaise £12.50

## Small Plates

Ham Hock Terrine, Farmhouse Chutney, Parsley Emulsion £14.50

Smoked Haddock Scotch Egg, Wilted Spinach, Chive Velouté £15.50

Mushroom Tortellini, Turnip Puree, Butter Broad Beans, Truffle Cream £12.50

Local Crab, Kohlrabi, Apple, Brown Crab Emulsion, Seaweed Cracker £15.50

## Large Plates

Moules Mariniere, White Wine, Garlic Cream, Pommes Frites £12.75 / £19.50

48hr Braised Ox Cheek, Pommes Aligot, Grilled Tenderstem Broccoli, Bone Marrow Jus £26.50

Beetroot Orzo, Cornish Blue Cheese, Pickled Beetroots, Charred Leeks, Toasted Hazelnuts £24.00

Line Caught Sea Bass, Warm Tartare Sauce, Buttered Heritage Potatoes £Market price

Scrumpy Haddock, Crushed Peas, Curried Tartare, Tripple Cooked Chips £23.50

Rib Eye Steak, Gem Caesar, Beef Fat Chips £38.00

Red Wine or Peppercorn Sauce £4.50

## Sides

£6.00

Roast Baby Carrot, Gremolata Hispi Cabbage, Pickled Walnut Whipped Potato

Tripple Cooked Chips Parmesan Truffle Fries

## Desserts

St Ewe Egg Custard, Peach, Raspberry, Almond £12.50

Dark Chocolate Mousse, Honeycomb, Bergamot & Passion Fruit Curd £12.50

Apple & Blackberry Crumble, Birds Custard Ice Cream, Anglaise £12.50

Selection of Local Cheese, Spiced Chutney Sourdough Crackers £12.90

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