

PILCHARDS

at Port Gaverne

for the table

- FIRE SCORCHED PADRON PEPPERS** citrus sea salt vg v **7.5**
BAKER TOM'S FOCACCIA whipped Marmite butter v **7**
MARINATED MIXED OLIVES citrus & thyme vg v **6.5**
CATALONIAN CHORIZO BITES roasted with smoked paprika **7**

small plates

- SHELL ROASTED LOCAL SCALLOP** nduja butter, chives, focaccia **8.5**
LIGHTLY CURED MONKFISH nam jim dressing, coriander, lime leaf oil **10.5**
PROSCUITO & SPACCATINI italian bread sticks, cornichons **9.5**
ITALIAN BURRATA pea, courgette, mint, lemon and chilli dressing, warm focaccia v **13.5**
PAN FRIED OCTOPUS kaffir, lemongrass & chilli oil dressing, coriander & lime **13.5**

large plates

- COAL ROASTED DRY AGED SIRLOIN STEAK** chimichurri, herb salad **32**
COAL ROASTED PORK RIBEYE STEAK fennel brined, charred tomato & nduja butter **29**
LOCALLY LANDED WHOLE CATCH OF THE DAY roasted on the bone, lemon, café de Paris butter & chive oil **29.5**
CORNISH HOT SHELLS steamed local mussels, white wine & cream sauce, Cornish brown crab claws, local scallop, focaccia **33**
ROASTED CAULIFLOWER black garlic puree, velouté, flaked almonds vg v **15.5**

sides

- CHIMICHURRI CORNISH NEW POTATOES** coriander, red chilli vg v **5.5**
SMOKED RANCH GEM WEDGES crispy onions, toasted yeast flakes vg v **4.25**
CHARRED TENDERSTEM crispy chilli oil vg v **6**

desserts

- MATCHA & YUZU CHEESECAKE** stem ginger, blueberry compote, matcha sherbet v **8.5**
MISO CHOCOLATE CREMEAUX raspberry ripple ice cream, fresh raspberries, chopped nuts vg v **8.5**

children's menu

- PORK RIBEYE STEAK** sea salt fries **10.5**
SOUTHERN FRIED CHICKEN GOUJONS sea salt fries **8**
CORNISH MUSSELS white wine & cream sauce, BBQ focaccia **9**



Inform us of any allergies before placing your order - not all ingredients are listed. Allergen information is available via the QR code. We cannot guarantee the total absence of allergens. v: vegetarian, vg: vegan



St Austell Brewery won Best Accommodation Operator at the 2024 Publican Awards.