

PILCHARDS

at Port Gaverne

for the table

- FIRE SCORCHED PADRON PEPPERS** citrus sea salt vg v 7
BBQ BAKER TOM'S SEA SALT FOCACCIA pesto butter, marmite butter 7
OLIVES mixed marinated pitted olives vg v 6

small plates

- PORTHILLY OYSTER** mignonette, lemon, tabasco 5
SHELL ROASTED LOCAL SCALLOP Nduja butter, chives, focaccia 8
COAL ROASTED CORNISH BROWN CRAB CLAWS crab bisque, crispy chilli oil, scorched lemon, BBQ sea salt focaccia 25
BBQ CHICKEN SKEWER marinated chicken thigh, sticky siracha & rice wine glaze, smoked crispy chillies, lime 11

large plates

- COAL ROASTED CORNISH MACKEREL** beetroot & horseradish relish, sauce vierge, scorched lemon 23
HERITAGE TOMATOES buffalo mozzarella, truffle focaccia croutons, basil, toasted pine nuts v 16
COAL ROASTED DRY AGED SIRLOIN STEAK chimichurri, herb salad 31
COAL ROASTED PORK RIBEYE STEAK fennel brined, charred tomato & nduja butter 28
CORNISH HOT SHELLS steamed local mussels, white wine & cream sauce, Cornish brown crab claws, local scallop, BBQ focaccia 32

sides

- CHARRED TENDERSTEM** crispy chilli oil vg v 6
CORNISH POTATO SALAD black truffle, crème fraiche, chives v 6
FRIES Cornish sea salt vg v 6
LOBSTER BUTTER FRIES Cajun spice, chives 7

desserts

- CORNISH CLOTTED CREAM LEMON POSSET** Cornish Hevva biscuit v 8
DARK CHOCOLATE & SPECULOOS POT Cornish Sea salt vg v 8

children's menu

- PORK RIBEYE STEAK** sea salt fries 10
SOUTHERN FRIED CHICKEN GOUJONS sea salt fries 7
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.