

PILCHARDS

at Port Gaverne

for the table

- FIRE SCORCHED PADRON PEPPERS** citrus sea salt vg v 7.5
- BAKER TOM'S ROSEMARY FOCACCIA, WHIPPED MARMITE BUTTER** v 7
- CITRUS & THYME MARINATED MIXED OLIVES** vg v 4.5
- OVEN-ROASTED CATALONIAN CHORIZO BITES** Oven-roasted and served warm. 7

small plates

- SHELL ROASTED LOCAL SCALLOP** Nduja butter, chives, focaccia 8
- LIGHTLY CURED MONKFISH** nam jim dressing, coriander, lime leaf oil 10.5
- BBQ CHICKEN SKEWER** marinated chicken thigh, sticky siracha & rice wine glaze, smoked crispy chillies, lime 11.5
- ITALIAN BURRATA** caramelised balsamic onion marmalade, crispy chilli dressing, focaccia v 11
- PORTHILLY OYSTER** pickled cucumber, dill oil 6.5

large plates

- COAL ROASTED DRY AGED SIRLOIN STEAK** chimichurri, herb salad 32
- COAL ROASTED PORK RIBEYE STEAK** fennel brined, charred tomato & nduja butter 29
- BUTTERFLIED GURNARD** warm tartare sauce, wilted samphire 30.5
- CORNISH HOT SHELLS** steamed local mussels, white wine & cream sauce, Cornish brown crab claws, local scallop, focaccia 33
- ROASTED CAULIFLOWER** black garlic puree, yogurt, flaked almonds vg v 10

sides

- CHIMICHURRI CORNISH NEW POTATOES** coriander, red chilli vg v 5.5
- SMOKED RANCH GEM WEDGES** crispy onions, toasted yeast flakes vg v 3.5
- CHAR-GRILLED HISPI CABBAGE** smoked Cornish sea salt, pesto dressing vg v 4.5
- CHARRED TENDERSTEM** crispy chilli oil vg v 6

desserts

- MATCHA & YUZU CHEESECAKE** stem ginger & blueberry compote & matcha sherbet v 8.25
- 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
- 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.