

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		6
SHELL ROASTED LOCAL SCALLOP	Cafe de Paris butter, chives, focaccia	16
PROSCUITO & SPACCATINI	Italian bread sticks, cornichons	9
ITALIAN BURRATA	pea, courgette, mint, lemon and chilli dressing, warm focaccia	v 13

large plates

GRILLED CORNISH MACKEREL	beetroot & horseradish relish, sauce vierge, scorched lemon	23
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, focaccia	32
COAL SEARED AGED TOMAHAWK SHARING STEAK	Café de Paris butter, Cornish sea salt, lobster butter fries, Isle of Wight tomato & herb salad	100

sides

CHARRED TENDERSTEM	crispy chilli oil	vg v	6
CORNISH POTATO SALAD	black truffle, crème fraîche, chives	vg 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	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.