

PILCHARDS

at Port Gaverne

for the table

- FIRE SCORCHED PADRON PEPPERS** citrus sea salt vg v **7.5**
- BAKER TOM'S FOCACCIA** marmite & pesto butters **7**
- OLIVES** mixed marinated pitted olives vg v **6.5**
- PORTHILLY OYSTER** pickled cucumber, dill oil **6.5**

small plates

- SHELL ROASTED LOCAL SCALLOP** Nduja butter, chives, focaccia **8.5**
- MACKEREL CRUDO** blood orange dressing, clove, chilli, basil **10**
- 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**

large plates

- COAL SEARED AGED TOMAHAWK SHARING STEAK** Grilled Tenderstem, shallots, lobster butter fries & café de Paris butter **103**
- ROASTED CHICKEN SUPREME** creamy leeks, brandy, crispy leeks, chive oil **20**
- 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**
- CHARRED HISPI CABBAGE** miso butter, cranberries, sautéed chestnuts, parsnip crisps vg v **16**

sides

- CHARRED TENDERSTEM** crispy chilli oil vg v **6**
- MARMITE ROASTED CORNISH NEW POTATOES** sea salt, chives vg v **5.5**
- FRIES** Cornish sea salt vg v **6**
- LOBSTER BUTTER FRIES** Cajun spice, chives **7.5**

desserts

- BISCOFF CHOCOLATE FONDANT** clotted cream ice cream, biscoff crumb v **10**
- BAKED CORNISH BRIE** figgy pudding chutney, spiced candied pecans, focaccia **12**

children's menu

- 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.