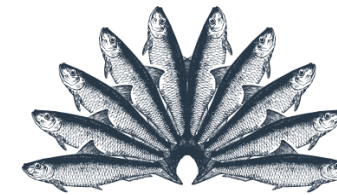




PILCHARDS
AT PORT GAVERNE

SAMPLE MENU

Lunch served from 12pm-2.30pm / Dinner served from 5.30pm -8.30pm



PILCHARDS
AT PORT GAVERNE

FOR THE TABLE

BBQ Puffed Bread, Honey & Ginger £6

Porthilly Oyster, Momoya Crispy Chilli Oil £4

Chilli Mix Belazu £5

SMALL PLATES

Sticky Ginger Soft Shell Crab, Ponzu Sauce £14

Prawns & Pineapple, Panang Curry, Crispy Seaweed £15

Cured Mackerel, Yuzu & Dashi Sorbet, Pearls £13

Chalk Stream Trout Tartare, Tomato Ponzu, Crispy Pork
Cured St Ewe Yolk £17

Pork Belly Kakuni, Mushroom & Soya Broth £16

Mussels & Prawns Thai Green Curry, Crispy Squid £16

BBQ Octopus, XO Shrimp, Kaffir Lime £17

Miso Glazed Duck, Yakitori Jus, Cherry Blossom, Rice Cake £17

OPEN FIRE SHARING PLATES

Served with two sides of your choice

Satay Monkfish, Bombay, Enoki Mushrooms £85

Whole Cornish Lobster, Black Garlic Butter, Kimchi
Mayonnaise £75

Pilchards Surf & Turf, 32oz Dry Aged T-bone Steak,
½ Cornish Lobster, Teriyaki Sauce £130

VEGETARIAN SMALL PLATES £10 each

Kung Pao, Cauliflower, Hazelnut

Tempura Tofu
Star Anise & Shiitake Tea

Chickpea Bhaji,
Onion & Garlic

SIDES £6 each

Sea Salt Fries, Wasabi Mayo

Smashed Cucumber Salad, Chilli Jam

Glazed Bok Choy, Lemon & Soya

Shredded Cabbage, Miso Mayonnaise

TO FINISH

Pilchards Eton Mess, Lime Macerated
Strawberries, Candied Cashew Nuts, Thai
Basil £10

Pilchards Amaretto Affogato, Espresso,
Vanilla Ice Cream £12.50

Pilchards Sundae, Brownie, Vanilla Ice
Cream £10

Chocolate Parfait, Miso Caramel, Stem
Ginger Sorbet £10

Our dishes may contain allergens, please inform our team if you have any specific dietary requirement