

MOUNT HAVEN

A La Carte

(SERVED IN OUR RESTAURANT 6PM – 9PM DAILY)

STARTERS

Slow roasted beetroot, smoked goats' cheese custard, damson, chia seeds (V)

Cod, jerusalem artichoke, pickled grapes, brown shrimps, salty fingers & shellfish

Newlyn crab, avocado gazpacho, apple jelly, elderflower

Beef tartare, pickled rainbow carrots, carrot puree, horseradish & wood sorrel*

MAINS

Pumpkin gnocchi, slow roasted carrots, fresh nettle ricotta, hazelnuts & malt (V)

Turbot, oyster fritter, mussels, cockles, celeriac, sea vegetables & smoked buttermilk*

Lamb rump & sweetbreads, pea, turnip, globe artichoke, black olive caramel

Creedy carver duck breast, chard, smoked beetroot hibiscus and duck sausage

CLASSICS

Fish of the day, greens & new potatoes

2 COURSES 27.50

3 COURSES 33.50

**£2.50 Supplement charge applies*

***£5.00 Supplement charge applies*

TASTING MENU

5 courses specially selected daily by our Head Chef Ross Sloan (vegetarian option available) 45.00

We are proud to support local suppliers; our meat comes from Vivian Olds Butchers, Penzance, our fish comes fresh daily from Stevenson's, Newlyn and most of our vegetables & salads are grown organically at Gear Farm, St Martin, Nr Helston.

SIDES

Gear Farm greens, seaweed butter 4.50

Mount Haven chips, Cornish sea salt 3.50

Seasonal leaves & herb salad, aged balsamic 3.50

Daily dishes

Please ask your waiter for today's dishes – created by our Head Chef Ross Sloan daily using the best of today's locally sourced seasonal produce.

Please let our staff know if you have any special dietary requirements or you require allergy information.

All prices include VAT. Service charge is not included.