

MOUNT HAVEN

A La Carte

SERVED IN OUR RESTAURANT 6PM – 9PM DAILY

BAR PLATES

Damson & Helford Blue Tart (V)	4.5
Scotch Egg & whiskey mayonnaise	4.5
Smoked Mackerel Doughnuts Horseradish, crème fraiche, smoked herring roe	6.5
Salt & Pepper Squid Radish, chilli, coriander, lemongrass, kaffir lime	7.5

SIDES

Hand Cut Chips With smoked sea salt	4
Padstow Kitchen Leaves	3.5
Panzanella Salad	4.5
Charred Seasonal Greens	3.5

STARTERS

Roasted beets & molasses, smoked goats' cheese custard, damson, chia & linseed (V)
Salt cod, Jerusalem artichoke, pickled grapes, salty fingers & shellfish bisque
Newlyn crab, nettle gazpacho, Granny smith apple, dulse powder *
Beef tartare, ponzu, heritage carrots, sorrel*,
Lovage ricotta, peas, broad beans, sourdough & herbs

MAINS

Pork loin, sea succulents, brown butter, swede dashi, Cornish new potatoes
Pear tree farm hoggit, bone marrow crumb, curds & whey, belly fritter, fermented ramsons
Brill, oyster & potato fritter, celeriac, & mussels cooked with seaweed *
Hake, globe artichoke, fermented cabbage, mushroom broth & garlic mustard
Burratta, pasta sheets, black olive caramel, garlic mustard (V)

2 COURSES 27.50

3 COURSES 33.50

**£2.50 Supplement charge applies*

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.