

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)
Slow cooked duck egg, picked turnip, artichoke & beef broth
Newlyn crab, nettle gazpacho, Granny smith apple, dulse powder *
Beef tartare, ponzu, heritage carrots, sorrel*,
Lovage ricotta, peas, broad beans, sourdough & herbs

MAINS

Pear Tree farm pork rack, squash, gnocchi & heritage carrots, pickled cockles
Duck breast, beets, fermented meat radishes, sea buckthorn
Red gurnard, heritage tomatoes, globe artichoke, fermented wild garlic & tomato broth
John dory, oyster & potato fritter, mussels cooked with seaweed*
Smoked quinoa, artichoke, purple sprouting & 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.