

MOUNT HAVEN

A La Carte

SERVED DAILY IN OUR RESTAURANT 6PM – 9PM

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)
Salted cod, Jerusalem artichoke, pickled grapes, salty fingers & shellfish bisque
Newlyn crab, nettle gazpacho, Granny Smith apple, dulce powder
Beef tartare, ponzu, heritage carrots, sorrel*,
Slow cooked duck egg, fermented vegetables, mushroom broth (V)

MAINS

Pork loin, squash, gnocchi, roasted carrots, pickled cockles
Creedy carver duck & sausage, beets, chard, shallots & ice wine verjus
Steamed brill, mussels & clams, seaweed, sea cabbage, smoked buttermilk
Breaded plaice, warm tartare sauce, smoked potato & purple sprouting
English quinoa, fermented ransoms, burrata, garlic mustard & black olive (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.