

SMALL PLATES

Soup of the day, warm bread	£ 6.50
Mediterranean olives in garlic, peppers & mushrooms, balsamic oil & warm bread (V)	£ 6.50
Grilled black pudding, soft poached egg, spinach, Sunblushed tomatoes & crispy bacon	£ 9.00
Crab & St Ives smoked salmon tian, cucumber, dill & lemon dressing (gf)	£10.00
Homemade chicken goujons, jalapeno salad & sweet chilli dip	£ 8.50
Braised beef & blue cheese croquettes, arrabiata sauce & rocket	£ 9.00
Steamed local mussels, garlic cream, smoked cheddar, parsley & white wine, warm bread	£ 9.50

FROM THE GRILL

6oz gourmet burger, bacon, smoked cheddar, seeded bun, chunky chips & onion rings	£15.50
Pork & apple burger, pickled chillies, brioche bun, chunky chips & onion rings	£14.50
Minted lamb burger, cucumber yoghurt, roasted red pepper, seeded bun, chunky chips & onion rings	£15.00
Chargrilled gammon steak, homemade piccalilli, fried egg & chunky chips (gf)	£16.50
Chargrilled 8oz rib-eye steak, grilled mushroom, tomato, onion rings & chunky chips (gf)	£23.00
Add a sauce; Peppercorn cream or Cornish blue cheese cream or Garlic prawn butter (gf)	£ 3.00

FROM THE SEA

Classic Fish & Chips, beer battered cod, chunky chips, tartar sauce & lemon	£14.50
Fish of the day; new potatoes, steamed greens, lemon, parsley & prawn butter (gf)	£20.00
Salt & pepper squid, chunky chips, sweet chilli dipping sauce, lime & salad garnish	£16.00
Steamed local mussels, garlic cream, smoked cheddar, parsley & white wine, warm bread	£18.50

SALADS

Cornish crab salad, new potatoes, mange tout & crisp ciabatta	£20.00
Chicken & chorizo salad, new potatoes & sweet chilli dressing	£17.50
Sunblushed tomato, olive, walnut & brie salad (V)	£16.50

VEGETAREAN

Honey root vegetable & quinoa burger, tomato relish, brioche bun, onion rings & chunky chips (V)	£14.50
Wild mushroom & bell pepper stroganoff, paprika, lemon & mustard cream, steamed rice (V)	£16.50
Spinach & ricotta tortelloni, pine nut & sage butter (V)	£17.00
Mediterranean linguine, sautéed vegetables, olives, tomato & basil sauce (V)	£16.50

ON THE SIDE

Chunky chips	£4.00
Sweet potato fries	£4.50
Garlic bread	£4.00
Cheesy garlic bread	£4.50
Steamed green vegetables	£4.00
Dressed salad	£4.00
Baked ciabatta & balsamic oil	£4.00

STONEBAKED 12" PIZZA

Margherita,	£10.00
Tomato sauce, mozzarella & locally smoked cheddar	
Chicken & chorizo	£13.50
Chargrilled chicken, red onion, roasted red pepper & chilli pearls	
Vegetarian	£12.50
Sunblushed tomatoes, mushroom, red onion & spinach	

TREAT YOURSELF...

Trio Cornish cheese plate; Smoked, Blue & Brie, grapes, homemade chutney & crackers	£12.50
Trio of Treleavens ice cream please ask for today's flavours	£ 8.50
Eton mess, layers of berry compote, sweetened cream & crushed meringue (gf) (V)	£ 8.00
Chef's homemade sticky toffee pudding, toffee sauce & Cornish clotted cream (gf) (V)	£ 8.00
Chocolate & orange truffle bar, chocolate soil & vanilla bean ice cream (V)	£ 8.50
Lemon meringue roulade, berry compote & vanilla bean ice cream (gf)	£ 8.00

Our aim is to offer the best selection of seasonal meat, fish and vegetarian dishes. Seafood & shell fish subject to availability. We can easily cater for vegans and any allergies you may have. We try to use as much local produce as we can to minimise food miles & help with the local economy, our meat is supplied by Kittows Kilhallon Farm, Par, our fish is supplied by Celtic Fish & Game, fruit & vegetables are supplied by Westcountry Fruit Sales. (gf) Gluten Free (V) Vegetarian

Here at the Porth Avallen Hotel, we have carefully selected a diverse range of wines for your enjoyment. Whether you are looking for Old World or New World, something classic or something a little more unusual, an easy-drinking glass with lunch or a bottle to savour with dinner, there is a wine for every occasion. This is a small selection of our wine list, as recommended by our Chef, please ask for the wine list if you wish to see our full range.

<u>WINES BY THE GLASS</u>	125ml	175ml	250ml	Bottle
Santa Helena Sauvignon Blanc, Chile	£3.85	£5.25	£6.95	£20.50
San Alessandra Trebbiano-Pinot Grigio, Italy	£3.85	£5.25	£6.95	£20.50
Point West Alvarinho-Chardonnay, Portugal	£4.10	£5.70	£7.70	£21.50

DRY & ELEGANT

La Battistina Gavi Araldica, 2017/18, Italy	£29.50
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FRESH & AROMATIC

Esk Valley Sauvignon Blanc, 2017/18, New Zealand	£32.00
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RICH & FRUITY

Kendermanns Riesling Kabinett, 2016/17, Germany	£24.00
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LIGHT & FRUITY

Aves Del Sur Pinot Noir Reserva, 2017/18, Chile	£23.50
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INTENSE & SPICY

The Den Pinotage Painted Wolf. 2017/18, South Africa	£27.50
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RICH & VELVETY

Trueno Malbec, 2016/17, Argentina	£30.00
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TRY OUR PERSONAL PROSECCO

Prosecco Borgo Sanleo, Italy	20cl bottle	£7.25
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Villa Sandi Il Fresco Rose, Italy	20cl bottle	£7.75
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