

MENU

nibbles

BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA olive oil, balsamic vinegar. <i>v</i>	4.0
OLIVES <i>vg</i>	3.5
ANTIPASTI SKEWERS sweet drop peppers, feta, salami.	4.5

starters

SEASONAL SOUP bloomer wedge, Cornish butter. <i>v</i>	6.5
LOCALLY SOURCED STEAMED MUSSELS Korev Lager, leek & cream sauce, bloomer wedge.	10.0
CHARGRILLED ASPARAGUS beetroot hummus, toasted pine nuts, basil pesto. <i>vg</i>	8.0
CORNISH CURED SEA TROUT beetroot remoulade, crispbread, watercress, caper berries.	9.0
CRISPY COATED CALAMARI heritage tomatoes, watercress, avocado mousse.	8.0
CONFIT DUCK LEG SPRING ROLLS Asian slaw, chilli, soy & sesame dipping sauce.	9.0



mains

MARKET FISH ask for today's catch of the day.	19.0
LAMB LOIN glazed lamb breast, bacon dauphinoise, asparagus, squash purée, roasted salsify, lamb sauce.	20.0
MISO-GLAZED AUBERGINE roasted squash, quinoa, salsa verde, grilled broccoli, pine nuts. <i>vg</i>	14.0
SEA BREAM FILLETS roasted new potatoes, tenderstem broccoli, toasted almonds, squash purée, chimichurri.	18.0
GRILLED HALLOUMI BURGER fennel slaw, roasted red pepper, portobello mushroom, onion marmalade, fries, onion rings. <i>v</i>	15.0

pub classics

COD & CHIPS Tribute Pale Ale batter, chips, crushed minted peas, tartare sauce, Cornish seaweed salt, lemon. <i>20p from every portion of Cod & Chips sold is donated to the St Austell Brewery Charitable Trust, supporting charities, good causes and individuals in need across the South West.</i>	16.0
WEST COUNTRY 8OZ SIRLOIN STEAK garlic & chive butter, chips, Cornish sea salt & thyme slow-roasted plum tomato, rocket & Cornish Gouda salad. + <i>Peppercorn Sauce 3.5</i>	23.0
LOCALLY SOURCED STEAMED MUSSELS Korev Lager, leek & cream sauce, bloomer wedge, fries.	18.5
6OZ HAND-PRESSED BURGER glazed bun, our own burger sauce, chorizo & Korev Lager sweet chilli jam, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, chips.	16.0
CHEF'S PIE ask your server for today's choice.	15.0

sides

CHIPS *vg* 3.5 | **FRIES** *vg* 3.5 | **GARLIC CIABATTA** *vg* 3.5 | **GARLIC CIABATTA & CHEESE** *v* 4.5

BUTTERED NEW POTATOES *v* 3.0 | **TENDERSTEM BROCCOLI** toasted almonds. *v* 3.0

GREEN BEANS onion crumb. *v* 3.0 | **GEM LETTUCE WEDGE** blue cheese dressing, crispy onion. *v* 3.0



desserts

LIMONCELLO SYLLABUB rhubarb sorbet, poached rhubarb, gingerbread. *v* 8.0

ROSEMARY & BUTTERMILK PANNA COTTA Cornish Faring, summer berries. 8.0

STICKY TOFFEE PUDDING salted caramel ice cream, toffee sauce, caramelised banana. *v* 8.0

POACHED PINEAPPLE Infused in chilli & stem ginger with toasted coconut & passion fruit sorbet. *vg* 7.0

TRELEAVENS LUXURY CORNISH ICE CREAM & SORBET vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet. *v, vg option* per scoop 2.0

WEST COUNTRY CHEESE BOARD Helford Sunrise, Quicke's Mature Cheddar and Cornish Blue, a selection of crackers, apple & Korev Lager chutney, grapes, celery. *v* 10.0

Helford Sunrise: rich and semi-soft, washed in Helford Cider, topped with black peppercorns.

Quicke's Mature Cheddar: full-flavoured, buttery, with grassy tones and caramel notes.

Cornish Blue: award-winning, mild and creamy, with a subtle sweetness and salty finish.

-

DESSERT WINE a perfect pairing for something sweet. *Please ask for details.*

hot drinks

ESPRESSO 2.45 | **DOUBLE ESPRESSO** 2.95 | **MACCHIATO** 2.60 | **AMERICANO** 2.45 | **CAPPUCCINO** 3.00

LATTE 3.00 | **FLAT WHITE** 3.25 | **MOCHA** 3.15 | **ICE COFFEE** 2.45 | **HOT CHOCOLATE** 3.35

DELUXE HOT CHOCOLATE 3.75 | **HERBAL/FRUIT INFUSION** 3.05 | **POT OF TEA** 2.45



Supporting Local Suppliers - We take pride in the provenance of our ingredients, sourcing local South West produce from: Kittows Butchers | Matthew Stevens | Baker Tom's Bread | Treleavens Luxury Cornish Ice Cream | Cornish Coffee

*Guests with allergies - Our allergen information is available on request. Please let your server know if you have any allergies or intolerances. *v* - vegetarian, *vg* - vegan*

Havener's is proud to be part of St Austell Brewery's Pubs, Inns & Hotels collection. If you would like to find out more about us or explore other St Austell Brewery outlets across the South West, visit www.staustellbrewery.co.uk