

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
MARINATED BABY BEETROOT toasted almonds, basil, vegan feta, mustard leaf, nettle & ginger dressing. <i>vg</i>	8.5
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
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

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

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

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