

MENU

nibbles

OLIVES <i>vg, gf</i>	3.5	PADRÓN PEPPERS Cornish sea salt. <i>vg, gf</i>	4.0
BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA olive oil, balsamic vinegar. <i>vg</i>	4.0	BEER-PICKLED COCKLES <i>gf</i>	4.0
CHORIZO BITES <i>gf</i>	5.0		

starters

SEASONAL SOUP bloomer wedge, Cornish butter. <i>v, vg option, gf option</i>	6.5
LOCALLY SOURCED STEAMED MUSSELS Rattler cider, leek & cream sauce, bloomer wedge. <i>gf option</i>	10.0
THAI SWEET CHILLI BELLY PORK watercress, celeriac & pear remoulade, sesame. <i>gf option</i>	9.0
TWICE-BAKED CORNISH YARG SOUFFLÉ sherry vinaigrette, waldorf salad. <i>v</i>	9.0
GRILLED ATLANTIC SCALLOPS Café de Paris butter, mixed leaf, mini loaf, lemon. <i>gf option</i>	12.0
HARISSA-ROASTED CAULIFLOWER cauliflower couscous, pomegranate, sun-dried tomato, sumac. <i>vg, gf</i>	8.0

salads

mains

MARKET FISH please ask for today's catch.	19.0
STONE BASS shredded pork bonbon, samphire, saffron potato fondant, pea purée, sauce vierge.	19.0
DUCK BREAST sweet potato purée, beetroot tarte tatin, smoked bacon, savoy and leeks, red wine sauce.	18.0
SPINACH & RICOTTA GNOCCHI heritage beetroot, toasted walnuts, crispy sage, truffle butter. <i>v</i>	16.0
BAKED SWEET POTATO truffle, red pepper sauce, wild mushroom, courgette, walnut dukkah. <i>vg, gf</i>	15.0
GAME RAGU PAPPARDELLE venison, pheasant and partridge in a red wine, juniper & redcurrant ragu sauce, pappardelle, shaved Parmesan.	15.0

pub classics

6OZ HAND-PRESSED BURGER in a glazed bun with our own burger sauce, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, chorizo & sweet chilli jam, fries. <i>gf option</i>	16.0
COD & CHIPS Atlantic cod in a St Austell Ale & seaweed batter with crushed minted peas, tartare sauce and lemon. <i>vg option, gf</i> <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

for our vegan diners...

Instead of cod, we coat banana blossom in a St Austell Ale & seaweed batter with crushed minted peas, vegan tartare sauce and lemon. <i>vg, gf</i>	15.0
WEST COUNTRY 8OZ SIRLOIN STEAK garlic & chive butter, Cornish sea salt & thyme slow-roasted plum tomato, rocket & Cornish Gouda salad, chips. <i>gf</i> + Peppercorn Sauce 3.5	23.0
LOCALLY SOURCED STEAMED MUSSELS Rattler cider, leek & cream sauce, bloomer wedge, fries. <i>gf option</i>	18.5
CHEF'S PIE ask your server for today's choice.	15.0

sides

FRIES <i>vg, gf</i>	3.5	RED WINE SAUCE <i>gf</i>	3.5
CHIPS <i>vg, gf</i>	3.5	WALDORF SALAD <i>v, gf</i>	4.0
GARLIC CIABATTA <i>v</i>	3.5	TENDERSTEM BROCCOLI & TOASTED ALMONDS <i>vg, gf</i>	3.0
GARLIC CIABATTA & CHEESE <i>v</i>	4.5		
CREAMED SAVOY & LEEKS <i>v, gf</i>	4.0		



desserts

RICOTTA, WHITE CHOCOLATE & PISTACHIO CANNOLI strawberry compote. <i>v</i>	8.5
BAKED & GLAZED VANILLA BEAN CUSTARD mint & elderflower marinated winter berries. <i>v, gf</i>	8.0
STICKY TOFFEE PUDDING salted caramel ice cream, toffee sauce, caramelised banana. <i>v</i>	8.0
COCONUT RICE PUDDING Cointreau marmalade, sweet dukkah. <i>vg, gf</i>	6.5
TRELEAVENS LUXURY CORNISH ICE CREAM & SORBET vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet. <i>v, vg option, gf</i>	per scoop 2.0
WEST COUNTRY CHEESE BOARD Selection of three West Country cheeses served with crackers, spiced tomato chutney, grapes and celery. Please ask your server for details.	10.0

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

coffee

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

tea

HERBAL/FRUIT INFUSION	3.05
POT OF TEA	2.45
<i>hot chocolate</i>	
HOT CHOCOLATE	3.35
DELUXE HOT CHOCOLATE	3.75



Guests with allergies - All our allergen information is available upon request. Please let your server know about any allergy or intolerance you may have. We take steps to minimise the risk of cross-contamination when preparing your food, however we do not have specific allergen-free zones in our kitchens. Therefore it is not possible for us to guarantee separation of all allergens. v - vegetarian, vg - vegan, gf - gluten free ingredients

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, Tilley's Gluten Free Bakery & Chocolate House, Treleavens Luxury Cornish Ice Cream, Cornish Coffee

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