



# THE GURNARD'S HEAD

## Drinks

|                               |       |                          |       |
|-------------------------------|-------|--------------------------|-------|
| Wiston Estate, Brut (125ml)   | 12.00 | Blackberry Gin Sour      | 12.50 |
| Pentire Coastal Spritz (0.0%) | 4.20  | Big Drop Pale Ale (0.0%) | 5.50  |

## Lunch      December/January Sample      12.00 - 2.30pm (Mon to Sat)

|  |  |  |       |
|--|--|--|-------|
| Celeriac, apple & sage soup, Stilton cream   |  |  | 9.00  |
| Red gurnard, brown crab mayonnaise, fennel, blood orange & mint                                |  |  | 11.50 |
| Scampi monkfish, café de Paris butter, lime  |  |  | 11.50 |
| Pork belly, ginger, chilli & soy scrumpet, young kimchi  |  |  | 11.00 |
| Venison, prune & pancetta faggot, garlic sprouts, celeriac                                     |  |  | 11.00 |
| Mushroom pâté, fig & port, pickled mushrooms, toasted sourdough, walnuts 🌿                     |  |  | 11.00 |
| Bao bun, tempura enoki mushrooms, bang bang sauce, pickles, coriander, sesame, peanut 🌿        |  |  | 11.00 |
| Slow cooked duck leg, mash, pancetta, chestnut mushroom & baby onion jus                       |  |  | 26.50 |
| Rump of beef, Jerusalem artichokes, Stilton, hazelnuts, pommes dauphine                        |  |  | 28.00 |
| Seabass, leeks, hash brown, chicken & truffle butter, brown shrimp                             |  |  | 26.50 |
| Whole plaice, samphire, tartar velouté   |  |  | 26.50 |
| Broccoli, leek & stilton wellington, smoked onion purée, roast shallot, watercress             |  |  | 24.50 |
| Spiced potato fritter vindaloo dip, tamarind, coconut yoghurt, peanut & sesame ghatti masala 🌿 |  |  | 24.50 |
| Smoked cauliflower, cream cheese mash loaded skins, sweetcorn & harissa salsa, chimichurri 🌿   |  |  | 24.50 |

## Side orders

|                             |      |  |      |
|-----------------------------|------|--|------|
| Chips                       | 5.00 | Charred broccoli, Stilton cream, hazelnuts | 5.50 |
| Hash brown, Parmesan, aioli | 5.50 | Curly kale, garlic butter                  | 5.50 |
| New potatoes, chives        | 5.50 | Bosavern Farm salad leaves                 | 4.50 |

## Wines for lunch

|                       |   |       |
|-----------------------|---|-------|
| By the glass (125ml): | #06 Mâcon- Solutré-Pouilly 2021, Domaine Romanin, Burgundy          | 7.30  |
| By the bottle:        | #83 Tempranillo blend 2022, Nastergal, Thistle & Weed, South Africa | 57.00 |

## For the dry and the drivers

|                               |      |                          |      |
|-------------------------------|------|--------------------------|------|
| Lucky Saint lager (0.5%) 33cl | 5.80 | Lemonade, Heartease 33cl | 3.25 |
| Pentire, 'Adrift' 0% gin      | 3.50 | Jack's Kombucha 33cl     | 5.50 |

*Many of our dishes can be adapted to suit a dairy free or gluten free diet: ask the team when ordering. Please also talk to us about any other specific allergies or intolerances that we need to know about.*

We add a 12.5% discretionary service charge to your total bill. This is handled independently and shared across our whole team.

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## Puddings

|  |                   |
|--|-------------------|
| Sticky parsnip pudding, butterscotch sauce, clotted cream  | 9.00              |
| Chocolate crémeux, espresso ice cream, kahlua cream, coffee crumb  | 9.00              |
| Fig & hazelnut cake, chocolate crémeux, hazelnut crunch, vanilla ice cream   | 9.00              |
| Baked nutmeg custard, apple & prune compote, amaretti crumb  | 9.00              |
| Spiced pumpkin pastilla, pumpkin seeds & pecans, spiced maple syrup   | 9.00              |
| Chocolate mousse, banana, peanut crunch, banana sorbet, salt caramel  | 9.00              |
| British cheese, chutney, crackers  | 8.00 / 9.50/11.00 |

## Cheese

|                   |                                 |                               |
|-------------------|---------------------------------|-------------------------------|
| Westcombe Cheddar | <i>Unpasteurized cow's milk</i> | <i>Hard, fruity, nutty</i>    |
| Cornish Blue      | <i>Pasteurized cow's milk</i>   | <i>Buttery, fruity, sweet</i> |
| Dazel Ash         | <i>Pasteurised goat's milk</i>  | <i>Smooth, creamy, mild</i>   |

## Pudding wine & fortified (70ml)

|   |       |
|---|-------|
| Passito, "Torre Vinaria", Italy         | 9.50  |
| Riesling Aüslese 2019, Göttelmann, Nahe | 11.00 |
| Carcavelos, Lisboa, Portugal            | 11.00 |

## And/or then...

*We pull espresso and press filter coffee from Yallah Coffee, Falmouth. And brew a range of loose-leaf teas from Trumper's Teas, Hereford. Shout if you prefer dairy milk alternatives or decaffeinated versions.*

## Cocktails

|                  |   |       |
|------------------|---|-------|
| Espresso Martini | <i>Dead man's fingers spiced rum, Kahlua, Espresso, sugar syrup</i> | 12.00 |
| White Russian    | <i>Black Cow vodka, Tia Maria, Trink milk</i>                       | 12.00 |
| Aperol Spritz    | <i>Aperol, Wiston Estate sparkling wine, soda, orange</i>           | 12.00 |

## Short measures (35ml)

|   |                     |      |
|---|---------------------|------|
| Smugglers Reserve, Cornish Cider Brandy | <i>Apple brandy</i> | 6.00 |
| Penderyn 'Sherrywood' (Wales)           | <i>Whisky</i>       | 5.50 |
| Dead Man's Fingers (Cornwall)           | <i>Rum</i>          | 4.20 |
| Storywood Double Oak                    | <i>Tequila</i>      | 8.50 |

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