



# THE GURNARD'S HEAD

## Drinks

Wiston Estate, Brut 125ml	12.00	Caipirinha	12.00	Aperol spritz	12.00
Riesling, Save Water 125ml (0%)	5.60	Big Drop Pale Ale (0.5%)	5.50	Blackberry gin sour	12.50

## Supper

December/January Sample

6.00 - 9.00pm

Winter vegetable & pearl barley broth, rocket pistou

Scampi monkfish, café de Paris butter, lime

Pork belly, ginger, chilli & soy scrumpet, young kimchi

Red gurnard, brown crab mayonnaise, fennel, blood orange & mint

Venison, prune & pancetta faggot, garlic sprouts, celeriac

Tempura enoki mushroom bao, bang bang sauce, pickles, coriander 🌿

Mushroom pâté, fig & port, pickled mushrooms, toasted sourdough, walnuts 🌿

Confit duck leg, mash, pancetta, chestnut mushroom & baby onion jus

Rump of beef, Jerusalem artichokes, Stilton, hazelnuts, pommes dauphine

Seabass, leeks, hash brown, chicken & truffle butter, brown shrimp

Whole plaice, samphire, tartare velouté

Broccoli, leek & Stilton wellington, smoked onion purée, roast shallot, watercress

Spiced potato fritter, vindaloo dip, tamarind, coconut yoghurt, peanut & sesame ghatti masala 🌿

Smoked cauliflower, cream cheese mash loaded skins, sweetcorn & harissa salsa, chimichurri 🌿

3 courses: 48.00

2 courses: 40.00

## Side orders

Chips	5.00	Charred broccoli, Stilton cream, hazelnuts	5.50
New potatoes, chives	5.50	Curly kale, garlic butter	5.50
Bosavern Farm salad leaves	4.50		

## Tonight's wine picks

White by the glass:	#06 Mâcon- Solutr�-Pouilly 2021, Domaine Romanin, Burgundy	7.30
Red by the bottle:	#83 Tempranillo blend 2022, Nastergal, Thistle & Weed, S. Africa	57.00

*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.

EATDRINKSLEEP CAN ALSO BE FOUND AT

THE OLD COASTGUARD  
MOUSEHOLE • 01736 731 222

THE FELIN FACH GRIFFIN  
NEAR BRECON • 01874 620 111



# THE GURNARD'S HEAD

## Puddings

- <sup>1</sup> Baked nutmeg custard, apple & prune compote, amaretti crumb  
Fig & hazelnut cake, chocolate crémeux, hazelnut crunch, vanilla ice cream
- <sup>2</sup> Chocolate crémeux, espresso ice cream, kahlua cream, coffee crumb  
Sticky parsnip pudding, butterscotch sauce, clotted cream  
Chocolate mousse, caramelised banana, peanut crunch, banana sorbet, salt caramel 🌿  
Spiced pumpkin pastilla, pumpkin seeds & pecans, spiced maple syrup 🌿
- <sup>3</sup> British cheese, chutney, crackers

## Tonight's cheeses

Westcombe Cheddar	<i>Unpasteurized cow's milk</i>	<i>Hard, fruity, nutty</i>
Colston Bassett Stilton	<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 tip-offs (70ml)

- |  |       |
|--|-------|
| <sup>1</sup> Tokaji '1413', Hungary        | 11.00 |
| <sup>2</sup> Pedro Ximénez, El Candado     | 8.00  |
| <sup>3</sup> LBV Port, Quinta da Romaneira | 7.00  |

## More pudding wine & fortified (70ml)

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

## Or/And 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

GH Espresso Martini	<i>Dead Man's Finger Rum, Kahlua, Espresso</i>	12.00
Sidecar	<i>Courvoisier, Cointreau, lemon juice, bitters</i>	12.00
Caipirinha	<i>Sagatiba cachaca, lime, brown sugar</i>	12.00

## Short measures (35ml)

Smugglers Reserve, Cornish Cider Brandy	<i>Apple brandy</i>	4.00
Auchentoshan, Three Wood	<i>Whisky</i>	7.90
Tidal Golden Rum (Jersey)	<i>Rum</i>	5.20
Storywood Double Oak	<i>Tequila</i>	8.50

Find us on  
Instagram



EATDRINKSLEEP CAN ALSO BE FOUND AT

THE OLD COASTGUARD  
MOUSEHOLE • 01736 731 222

THE FELIN FACH GRIFFIN  
NEAR BRECON • 01874 620 111