

GYLLY BEACH

ROAST ON THE COAST

Sunday from 12pm

Tipple

TRESOR CLASSIC CUVÉE Cornish single estate grapes from the Healeys vineyard in Truro **8.5 / 45**

Starters

NOCELLARA OLIVES olive oil, black pepper **6** *vg*
GYLLY ROSEMARY & SEA SALT FOCACCIA balsamic & olive oil **6** *vg*
SALT & PEPPER SQUID soy, ginger & chilli dipping sauce **11** *ga*
WHIPPED COD'S ROE chargrilled focaccia, fennel & pickled lemon **10**
TUNA TARTARE tortilla crisps, avocado, chilli, lime **16**

Mains

ROAST CORNISH TOPSIDE OF BEEF Yorkshire pudding and cauliflower cheese **23** *gao*
PRIMROSE HERD RARE BREED PORK Yorkshire pudding and cauliflower cheese **22** *gao*
ROASTED BUTTERNUT SQUASH AND MUSHROOM GRATIN **20** *vg*
all served with rosemary and garlic roast potatoes, swede mash, roast carrot, seasonal greens,
Rattler-braised red cabbage, gravy

RATTLER BATTERED FISH 'N' CHIPS mushy peas, seaweed tartare sauce, lemon wedge **21** *ga*
CORNISH WHITE CRAB LINGUINE crème fraîche, chilli, lemon, herbs, pangrattato **30**
SOUL FARM AUTUMN SALAD pearl barley, roasted squash, apple, walnut, grape, whipped feta, mint, lemon vinaigrette **17** *v, vgo*
CHICKEN BURGER garlic and gochujang mayonnaise, house slaw, pickled cucumber, salted fries **21** *gao*
GYLLY BEEF BURGER Duchy Game patties, garlic mayo, Swiss cheese, cyder onions, shredded lettuce, pickles, brioche bun, salted skinny fries **21** *gao*

Sandwiches, until 5pm served on house focaccia with dressed leaf, crisps

ITALIAN DELI, mortadella, mozzarella, fennel, pickles, Russian dressing **14** *gao*
ST IVES SMOKED SALMON, cream cheese, lemon & dill **14** *gao*
CORNHILL FARM HEN'S EGG MAYONNAISE, watercress **11** *gao*

Sides

HOUSE SALAD pickles, house dressing **6** *ga, vgo*
SEA-SALTED SKINNY FRIES **6** *ga*
CHEESY GARLIC FOCACCIA garlic & parsley butter, cheddar **7**

Desserts

STICKY TOFFEE PUDDING butterscotch sauce & vanilla ice cream, caramelised banana **9**
DARK CHOCOLATE CRÉMEUX salted caramel, early harvest olive oil **10** *ga*
BURNT LEMON MERINGUE, almond biscuit, lemon curd, Italian meringue **9**
APPLE & BLACKBERRY CRUMBLE, stewed cinnamon apples, buttery oat biscuit, choice of Roskilly's vanilla ice cream or Trewithen Farm clotted cream **9** *vgo*
SELECTION OF CORNISH CHEESE Healeys farmhouse pickle, bread, crackers **12.5**
TRESOR WINTER HARVEST Cornish apple dessert wine **6**

Please note: we use wheat, eggs, nuts, dairy & seeds in our kitchen. Not every ingredient in each dish may be listed. If you have any allergies, please make your server aware.

ga gluten aware, the recipes for these dishes have been written with no ingredients that contain gluten, we will do everything we can to avoid cross-contamination. However, please be aware, we make our own breads and cakes in this kitchen and there will, at times, be flour in the air.
/ gao gluten aware option, we can alter something about this dish to remove gluten from the recipe **/ v** vegetarian **/ vg** vegan

