

GYLLY BEACH

DINNER from 5pm

Tipple

TRESOR CLASSIC CUVÉE Cornish single estate grapes from the Healeys vineyard in Truro

8.5 / 45

Starters

SALT & PEPPER SQUID soy, ginger & chilli dipping sauce	10	ngci
CHARGRILLED MARINATED PRAWN SKEWER sumac, garlic & coriander yoghurt	13	ngci
HARISSA MACKEREL BRUSCHETTA fennel, rocket, pickles & cod's roe dressing	14	gfo
GFC GYLLY FRIED CHICKEN buffalo & blue cheese, pickles	11	ngci
GARLIC AND TOMATO BRUSCHETTA wild rocket, aged balsamic	8	gfo v
GORDAL OLIVES olive oil, black pepper	6	ngci v

Hummus

choose a gylly hummus - lemon and garlic hummus served with toasted sourdough pita and topped with either:

CORNISH WHITE CRAB spring onion, cucumber salsa	16	gfo
LAMB AND NDUJA pomegranate, mint, whipped feta, seeds	15	gfo
PEPPERONATA charred red pepper, capers, green salsa	12	gfo v

Mains

ST AUSTELL BAY MUSSELS white wine, garlic, cream, fries, toasted focaccia	23	gfo
NEWLYN MARKET FISH dressed red peppers, capers, herbs, crushed new potatoes	POA	ngci
RATTLER BATTERED FISH 'N' CHIPS mushy peas, seaweed tartare sauce, lemon wedge	20	ngci
CRAB ORECCHIETTE PASTA Cornish white crab chilli, lemon, herbs, pangratatto	30	
10oz RUMP STEAK field mushroom, grilled tomato, garlic butter, rocket, parmesan, fries	28	ngci
10oz PORK STEAK burnt orange, fennel and hazelnut slaw, crushed new potatoes	19.5	ngci
FRIED BUTTERMILK CHICKEN BURGER buffalo sriracha butter sauce, garlic mayo, house slaw, pickles	19.5	gfo
BACON CHEESE BURGER baconnaise, ketchup, burger cheese, shredded lettuce, pickles, salted fries	21	gfo
PRIMIVERA PASTA charred courgette, peas, mint, crème fraîche, pangratatto	18	vo
CRISPY MUSHROOM BURGER Korean BBQ sauce, slaw, garlic mayo, fries	19	gfo vo

Salads

GYLLY SEASIDE CAESAR Cornish crab, crayfish, anchovies, smoked mussels, pickled cockles, croutons, cos lettuce, frisée, soft boiled hens egg, dressing	26	gfo
CHICKEN SUPREME gem lettuce, anchovies, Caesar dressing, croutons	21	gfo
GREEN SALAD broccoli, courgette, peas, grapes, rocket, quinoa, whipped feta, mint, lemon vinaigrette	16	ngci v
HERITAGE TOMATO PANZANELLA basil, capers, olives, focaccia, olive oil dressing	18	v

Sides

CHEESEY GARLIC FOCACCIA garlic & parsley butter, cheddar	7	vg
GYLLY ROSEMARY & SEA SALT FOCACCIA balsamic & olive oil	7	vg
SEA SALTED SKINNY FRIES	6	ngci v
HOUSE SALAD pickles, house dressing	6	gfo v

Desserts

STICKY TOFFEE PUDDING butterscotch sauce & vanilla ice cream	9	
DARK CHOCOLATE GANACHE crème fraîche	9	ngci
SEMIFREDDO coconut, passionfruit, lime	8	ngci v
SELECTION OF CORNISH CHEESE Healeys farmhouse pickle, bread, crackers	12.5	gfo

TRESOR WINTER HARVEST Cornish apple dessert wine 6 50ml

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

ngci non gluten containing ingredients / gfo gluten free option / vg vegetarian / v vegan

