

TO START

- Soup of the day, crusty bread * (V) £9.50
- Scallops, baba ganoush, crispy onions, chilli oil, preserved lemon * £15.95 (supplement £5)
- Local mussels, cornish cider, cream, onion, garlic, bread * £12.50
- Camembert to share, roasted vegetables, pickles, crostini * £17.50
- Scotch egg, black pudding, bearnaise sauce * £11.95
- Wild mushrooms on toast, garlic oil (V) * £10.95
- Blackened mackerel fillet, rocket & shallot, balsamic, horseradish cream * £11.95

THE GANNET GRILL

- Ribeye steak, garlic butter, mushroom, tomato, triple cooked chips * £35 (supplement £15)
- Mixed grill, ribeye steak, lamb chop, gammon, sausage, fried egg, onion rings, tomato, mushroom, corn on the cob, slider, fries * £45 (supplement £25)
- Gammon steak, pineapple, egg, tomato, mushroom, triple cooked chips * £22.50
- Add peppercorn, bearnaise or blue cheese sauce * £5

MAINS

- Nadan meen fish curry, steamed rice, flat bread, dips * (V – with saffron cauliflower) £26
- Chicken kiev, creamy mash, seasonal vegetables, creamy garlic sauce * £22
- Beer-battered fish, triple cooked chips, mushy peas, tartare sauce £19.50
- Gannet smash burger, two beef patties, brioche, cheese, bacon, spiced sauce, pickle, slaw, fries * £22
- Plant based burger, soft bun, vegan cheese, slaw, garlic mayo, fries (V) £19
- Monkfish tail scampi, salad, fries, tartare, curry sauce, pea puree £24
- Pie of the day, mashed potatoes, seasonal vegetables, gravy £21
- Seafood pasta, mussels, cockles, clams, prawns, linguini, vermouth cream sauce, parmesan crisp * £24
- Tagliatelle, spicy nduja, courgette, pesto, lemon * (V – with spicy vegan nduja) £19
- Fish of the day * £market price (usually £26)
- Local mussels, cornish cider, cream, onion, garlic, fries * £23

SIDES

- Mashed potatoes * / New potatoes * (V) / Vegetables * (V) £5.50
- Triple cooked chips or fries * (V) £5.95 (Add cheese £2)
- Garlic bread * £5.95 (Add cheese £2)
- Onion rings (V) £5.50
- Focaccia, olives, oil, balsamic * (V) £8.95
- Mac & cheese £7.95

(V) Is/can be Vegan on request

** Is/can be Gluten Free on request*

Please tell us if you have any allergies or other dietary requirements



THE GANNET
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DESSERTS

Sticky toffee pudding, butterscotch sauce, honeycomb ice-cream £10.50

Choux bun, gingernut cream, old fashioned custard £10.50

Black forest mousse, kirsch ice-cream, cherry syrup *£10.50

Lime & vanilla rice pudding, earl grey prunes, puffed rice * £10.50

Warm vegan chocolate cake, dairy free ice-cream, berries (V) £9.50

Gannet sundae, ice-cream, creme, marshmallow, tuile, brownie * £10.50

Trio of Cornish ice-creams, chocolate waffle * (V) £8.50

Trio of sorbets, chocolate waffle * (V) £8.50

Trio of Cornish cheeses, crackers, grapes, chutney £14.95 (supplement £4)

DESSERT WINE

Deen Vat 5, Botrytus Semillion 75ml £6.95

Pedro Ximenez 50ml £4.30

PORT

Fonseca #27 50ml £7

Taylor's LBV 50ml £8.50

Otima Tawny 10 50ml £7.50

AFTER DINNER DRINKS

Liqueur coffee (spirit of your choice), double cream £9.50

Selection of after dinner drinks available – please see drinks list

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