



NIBBLES

**BAKER TOM'S
ROSEMARY & SEA SALT
FOCACCIA 4.0**

Olive oil, balsamic vinegar. *vg*

OLIVES 3.5 *vg, gf*

CHORIZO BITES 5.0 *gf*

PADRÓN PEPPERS 4.0

Cornish sea salt. *vg, gf*

**BEER-PICKLED
COCKLES 4.0** *gf*

STARTERS

SEASONAL SOUP 6.5

Bloomer wedge and Cornish butter.
v, vg option, gf option

**LOCALLY SOURCED
STEAMED MUSSELS 8.0**

Rattler cider, leek & cream sauce
and bloomer wedge. *gf option*

**PINEAPPLE-CUT
CALAMARI 7.5**

Sweet chilli & coriander mayo
and lemon.

**WARM HAND-PICKED
CRAB TART 9.0**

White and brown crab meat,
red jalapeños, Hollandaise sauce. *gf*

**VENISON & BLACK
PUDDING SCOTCH EGG 8.0**

Apple & celeriac remoulade
with Parmesan.

**WHIPPED GOAT'S CHEESE
& BEETROOT 7.0**

Goat's cheese bonbon,
marinated winter beets, pistachio
crumb and crostini. *v, gf option*

**CAULIFLOWER, CHARD
& LEEK RAVIOLI 7.0**

Basil pesto and red amaranth. *vg*

pub CLASSICS

**6OZ HAND-PRESSED
BURGER 14.0**

In a glazed bun with our own
burger sauce, smoked streaky bacon,
Monterey Jack cheese, pickled red
onion, gem lettuce, chorizo & sweet
chilli jam and fries. *gf option*

**WEST COUNTRY
8OZ SIRLOIN STEAK 21.0**

Garlic & chive butter, Cornish
sea salt & thyme slow-roasted
plum tomato, rocket & Cornish
Gouda salad and chips. *gf*

**Add Shell-On Black Tiger Prawns
in Garlic & Chive Butter +4.0** *gf*
Add Peppercorn Sauce +3.0 *gf*

CHEF'S PIE 14.0

Ask your server for today's choice.

**LOCALLY SOURCED
STEAMED MUSSELS 16.0**

Rattler cider, leek & cream sauce,
bloomer wedge and fries. *gf option*

COD & CHIPS 15.0

Atlantic cod in a St Austell Ale
& seaweed batter with crushed
minted peas, tartare sauce
and lemon. *vg option, gf*

**Add Chip Shop
Curry Sauce +2.0** *v*

For our vegan diners...

Instead of cod, we coat banana
blossom in a St Austell Ale &
seaweed batter with crushed
minted peas, vegan tartare sauce
and lemon. *vg, gf* **13.0**

*20p from every portion of
Cod & Chips sold is donated to
the St Austell Brewery Charitable
Trust, supporting charities,
good causes and individuals in
need across the South West.*

SHARERS

SEAFOOD SHARER 32.0

Crab tart, mussels in Rattler cider,
leek & cream sauce, smoked mackerel,
pineapple-cut calamari, shell-on tiger
prawns, cod goujons, rosemary & sea
salt focaccia, bloomer wedge, fries,
apple & celeriac remoulade, coriander
& sweet chilli mayo dip, and lemon.

**For £50, enhance this tasty
seafood experience with our fruity
Marlborough region Sauvignon Blanc**

BAKED CAMEMBERT 15.0

Studded with garlic & rosemary, with
spiced tomato chutney, mushroom &
walnut pâté, caramelised red onion
chutney, rosemary & sea salt focaccia
and malthouse bloomer. *v, gf option*

**For £33, complete this delicious
sharer with a warming bottle of
La Borie Cabernet Sauvignon**

MAINS

MARKET FISH 17.0

Please ask for today's catch.

**SLOW-ROASTED
BEEF SHORT-RIB 16.5**

Horseradish mashed potato,
carrots, tenderstem broccoli,
crispy leeks and caramelised
onion gravy. *gf*

**SOUTH INDIAN
VEGETABLE CURRY 12.0**

Tear drop naan bread, mini
poppadoms, raita, toasted flaked
almonds and basmati rice. *vg*

Add Chicken or Prawns +3.0

**PAN-FRIED CHICKEN
SUPREME 14.0**

Wild mushroom sauce, sautéed
woodland mushrooms, Parmesan
polenta and wilted spinach. *gf*

**ROASTED BUTTERNUT
SQUASH RISOTTO 12.0**

Parmesan tuile and crispy sage.
v, vg option, gf

**GAME RAGU
PAPPARDELLE 14.5**

Venison, pheasant and partridge in
a red wine, juniper & redcurrant ragu
sauce, pappardelle, shaved Parmesan.



FOR THE CHILDREN

We have a children's menu available
for the little ones. *Please ask your server.*

SIDES

FRIES OR CHIPS 3.5 *vg, gf*

CHEESY CHIPS 4.5 *v, gf*

GARLIC CIABATTA 3.5 *v*

**GARLIC CIABATTA
& CHEESE 4.5** *v*

**MASHED POTATO
3.0** *vg, gf*

**TENDERSTEM
BROCCOLI & TOASTED
ALMONDS 3.0** *vg, gf*

**ROASTED
WINTER VEG 4.0** *vg, gf*

**GEM LETTUCE
WEDGE 3.0** *v, gf option*

Blue cheese sauce and
crispy onion.

**APPLE & CELERIAC
REMOULADE
3.5** *v, gf*

DESSERTS

**DARK CHOCOLATE
MOUSSE 6.0**

Cornish fairing, berries and mint.
v, gf option

STICKY TOFFEE PUDDING 6.5

Salted caramel ice cream. *v*

**ROSEMARY & BUTTERMILK
PANNA COTTA 6.5**

Cornish fairing and winter berries.
gf option

**LEMON CURD
BRÛLÉE TART 6.5**

Winter berries, clotted cream
and meringue. *v, gf*

COCONUT RICE PUDDING 6.0

Cointreau marmalade and
sweet dukkah. *vg, gf*

**CORNISH ICE CREAM &
SORBET 2.0 PER SCOOP**

Vanilla, chocolate, strawberry, salted
caramel, vegan raspberry ripple or
passion fruit sorbet. *v, vg option, gf*



**WEST COUNTRY
CHEESEBOARD 9.5**

Selection of three West Country
cheeses served with crackers,
spiced tomato chutney, grapes
and celery. Please ask
your server for details.

DESSERT WINE

A perfect pairing for something sweet. *Please ask for details.*

GUESTS WITH ALLERGIES

Our allergen information is available
on request. Please let your server know
about any allergy or intolerance you
may have. We take steps to minimise
the risk of cross-contamination when
preparing your food, however we do
not have specific allergen-free zones
in our kitchens. Therefore it is not
possible for us to guarantee separation
of all allergens. *v - vegetarian,
vg - vegan, gf - gluten free ingredients*

SUPPORTING LOCAL SUPPLIERS

We take pride in the provenance of
our ingredients, sourcing local South
West produce from: *Etherington Meat
Co. · Matthew Stevens · Baker Tom's
Bread · Tilley's Gluten Free Bakery &
Chocolate House · Treleavens Luxury
Cornish Ice Cream · Cornish Coffee*

The Port William is proud to be part of St Austell Brewery's Pubs, Inns &
Hotels collection. If you would like to find out more about us or explore other
St Austell Brewery outlets across the South West, visit www.staustellbrewery.co.uk



hot DRINKS

**ESPRESSO
2.25**

**DOUBLE
ESPRESSO
2.75**

**MACCHIATO
2.40**

**AMERICANO
2.25**

**CAPPUCCINO
2.80**

**LATTE
2.80**

**FLAT WHITE
3.05**

**MOCHA
2.95**

**ICE COFFEE
2.25**

**HOT CHOCOLATE
3.15**

**DELUXE
HOT CHOCOLATE
3.55**

**HERBAL/FRUIT
INFUSION
2.85**

**POT OF TEA
2.25**

