

Sunday Lunch

Small plates

Fried Whitebait 'Tom Kerridge' Marie Rose sauce – £5.00

Cornish 3-year old vintage rarebit on grilled toast – £6.50

Potted duck liver pate, grilled toast, Cornish orchards jelly
– £9.00

'Margarita on grilled toast' tomato fondue, buffalo mozzarella,
basil & 36-month aged parmesan – £10.00

1/2 Pint of crisp baby squid, lemon & lime – £11.00

Large Plates

Roast sirloin & shortrib of Cornish Dexter beef, beef dripping
roast potatoes, Yorkshire pudding – £17.00

Roast loin of saddleback pork & hog's pudding, Bramley apple,
beef dripping roast potatoes, Yorkshire pudding – £16.00

(All our roasts are served with seasonal vegetables & proper gravy)

Spice roast cauliflower, couscous, cucumber yoghurt, raisins
– £12.00

Cornish cottage pie, slow cooked oxtail & seaweed ragu,
crisp Porthilly oyster, salsa verde – £18.00

Cornish day boat thornback ray wing, potted shrimp brown
butter, lemon & parsley – £23.00

& Custard

Chocolate orange 'Angel Delight' banana crumble – £6.50

'The Mariners trifle' hundreds & thousands – £8.00

Spotted Dick made with aged beef suet,
glazed in verjus caramel – £6.50

The Mariners '3 Apples' crumble – £8.00'

Piña Colada', whipped coconut rum custard, pineapple,
honeycomb & lime – £6.50

Paul Ainsworth
at no 6

ROJANOS 
in the square

PADSTOW
TOWNHOUSE
— 16/18 HIGH STREET —

THE
MARINERS
PUBLIC HOUSE

Mahé

COOKERY SCHOOL &
CHEF'S TABLE

Paul Ainsworth

Truro & Penwith College **Academy**