

THE MARINERS

PUBLIC HOUSE

by Paul Ainsworth

COLLECTION MENU

includes 10% discount!

Small Plates

Cornish one-year old vintage rarebit on grilled toast – £5.95

Fried buttermilk chicken, garam masala, chipotle
mayonnaise – £5.95

Cornish Tamworth's & sage scotch egg, triple mustard sauce
– £6.50

½ Pint of crisp baby squid, lemon & lime – £9.95

Large Plates

Spice roast cauliflower, cous-cous, roasted almonds,
cucumber yoghurt, raisins – £10.95

Phillip Warren sausages, Pommery mustard mash potato,
slow-cooked
onion & parsley gravy – £13.50

The Mariners burger, aged beef, smoked bacon, Davidstow
cheddar, our burger sauce, baby gem lettuce, clotted cream
bun, salty skinny fries – £14.50

Fish & chips, line-caught haddock, triple-cooked Yukon Gold
chips, The Mariners condiments – £15.50

Goan Masala 'South Indian style curry' slow-cooked
chicken, roasted almonds, our naan bread, kachumba,
braised rice – £16.25

& Custard

Spotted Dick made with aged beef suet, glazed in verjus
caramel – £5.95

Golden Syrup steamed brown butter pudding,
slow cooked lemon – £5.95

The Mariners '3 apples & rhubarb' crumble, caramelised
pecans – £6.95

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**