

Sunday Lunch

Small Plates

Cornish one-year old vintage rarebit on grilled toast – £7.00

Fried buttermilk chicken, garam masala, chipotle mayonnaise
– £7.50

Taramasalata, pimenton, seaweed, pork crunch – £8.50

‘Margherita on grilled toast’, tomato fondue, buffalo mozzarella, basil & 36-month-aged Parmesan – £10.00

½ Pint of crisp baby squid, lemon & lime – £11.00

Large Plates

Roast Cornish Dexter beef sirloin & shortrib, beef dripping roast potatoes, Yorkshire pudding – £19.50

Roast saddleback pork loin & hog’s pudding, Bramley apple, beef dripping roast potatoes, Yorkshire pudding – £19.50

Our vegetarian roast, chargrilled hispi cabbage, seasonal vegetables, Yorkshire pudding – £16.00

Spice roast cauliflower, cous-cous, roasted almonds, cucumber yoghurt, raisins – £14.50

Market fish of the day (Cornish waters) potted brown shrimp butter, garlic, parsley, lemon & lime, pangrattato – £28.00

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

& Custard

Chocolate orange ‘Angel Delight’ banana crumble – £7.00

Sticky toffee and date pudding, caramelized banana,
Cornish clotted cream – £7.00

‘The Mariners trifle’, roasted almonds, hundreds & thousands
– £ 8.00

The Mariners ‘3 Apples’ crumble, caramelised pecans – £8.00

THE MARINERS

PUBLIC HOUSE

by Paul Ainsworth

Little Sailors

Roast Cornish Dexter beef sirloin,
beef dripping roast potatoes,
Yorkshire pudding – £9.50

Roast saddleback pork loin & hog's
pudding, Bramley apple, beef dripping
roast potatoes, Yorkshire pudding – £9.50

Cornish fish and chips, tartare sauce
and fresh peas – £10.00

Desserts

Selection of ice creams and sorbets

Clotted cream vanilla | Chocolate | Cherry & almond
Salted caramel | Green apple

– £2.00 per scoop
