

THE MARINERS

P U B L I C H O U S E

by Paul Ainsworth

Roasts

Roast Cornish Dexter sirloin of beef,
braised short rib, beef dripping roast potatoes,
Yorkshire pudding filled with beef trivet onions,
Cornish vintage cheddar cauliflower cheese,
Tenderstem broccoli, Cornish sea salt, olive oil,
carrot, swede and nutmeg mash & red wine gravy.

Roast Beef 1 Course ~ £29.50

Roast Beef 2 Course ~ £36.00

Our vegetarian roast,
chargrilled hispi cabbage, roast potatoes,
Yorkshire pudding filled with trivet of onions,
Cornish vintage cheddar cauliflower cheese,
Tenderstem broccoli, Cornish sea salt, olive oil,
carrot, swede and nutmeg mash
& vegetarian red wine gravy.

Vegetarian Roast 1 Course ~ £19.00

Vegetarian Roast 2 Course ~ £25.00

& Custard

Spiced carrot cake, whipped cream cheese,
roasted pecans, proper vanilla custard

Please inform our team of any allergies or dietary requirements,
they will do their utmost to cater for them.