

THE MARINERS

PUBLIC HOUSE

by Paul Ainsworth

Gluten Free

Welcome to The Mariners Public House.

We want this to be a place full of warmth and happy memories, with food that aims to put a smile on your face and drinks to put a spring in your step. We are so thrilled to be the next chapter of this much-loved institution and plan on keeping this Cornish jewel a destination for locals and visitors alike.

Chef Director - Joe Rozier

Small Plates

Chargrilled gluten-free toast, aged balsamic & extra virgin olive oil ~ £7.50

Grilled goats cheese rockerfella, pickled & ember roasted beetroot, red endive, shallots, sherry & caramelised walnut dressing ~ £13.00

Gordal olives, extra virgin olive oil, lemon, thyme ~ £7.50

Cornish Tamworth's & sage Scotch egg, piccalilli relish ~ £10.00

'Hunters Snags', rare breed Tamworth sausages glazed in marmalade & Pommery mustard ~ £11.50

Large Plates

'The Mariners burger' Grilled aged beef patty, smoked bacon, Cornish brie, tomato & nigella seed relish, pickles, lettuce, tomato, gluten free bun, salty skinny fries ~ £23.50

Dayboat Cornish monkfish, cockle & clam butter, garlic, parsley, lemon & lime ~ £40.00

Cornish shepherds pie, slow-cooked lamb shoulder & seaweed ragu, basil & mint salsa verde ~ £23.00

Goan 'Kashmiri chilli madras', slow cooked chicken thighs, crisp onions, cucumber yoghurt, mango chutney, lime pickle, chargrilled gluten free toast, & braised rice ~ £22.00

Fish & chips, line-caught cod, triple-cooked Yukon Gold chips, seaweed tartare, madras sauce & parsley peas ~ £25.00

'The Mariners Ploughmans', Tamworth ham, Cornish vintage cheddar, stilton, balsamic pickled onions, piccalilli, devilled St Ewe egg, garden salad, chargrilled gluten-free toast ~ £23.50

'The Dogs Pollock', crisp pollock, gluten free bun pickled cucumber, Marie Rose sauce, dill & Parmesan, salty skinny fries ~ £22.00

Roasted crown prince pumpkin, aubergine & red pepper caponata, barrel aged feta, mint salsa verde & crisp sage ~ £18.00

Sides

Salty skinny tries ~ £4.50

Chargrilled hispi cabbage, cheddar & caesar mayonnaise ~ £8.50

Tenderstem broccoli, roasted almonds, lemon & extra virgin olive oil £9.00

Baby gem salad, twelve-month aged Parmesan, extra virgin olive oil, lemon ~ £7.00

Rock triple-cooked chips, caesar mayonnaise, twelve-month aged Parmesan ~ £9.00

& Custard

Mango sorbet, forced Yorkshire rhubarb & orange ~ £5.50

Chocolate orange crème brûlée, triple chocolate ice cream £8.50

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