

THE MARINERS

PUBLIC HOUSE

by Paul Ainsworth

Roasts

Roast Cornish Dexter sirloin of beef,
braised short rib, beef dripping roast potatoes,
Yorkshire pudding filled with beef trivet onions,

Roast Beef 1 Course ~ £29.50

Roast Beef 2 Course ~ £36.00

Chargrilled hispi cabbage, roast potatoes,
Yorkshire pudding filled with trivet of onions

Hispi Cabbage 1 Course ~ £19.00

Hispi Cabbage 2 Course ~ £25.50

Mushroom, beetroot, & cashew nut pithivier,
roast potatoes, Yorkshire pudding filled with
trivet of onions

Nut Pithivier 1 Course ~ £26.00

Nut Pithivier 2 Course ~ £32.50

All of our roasts come with
Cornish vintage cheddar cauliflower cheese,
tenderstem broccoli, Cornish sea salt, olive oil,
carrot, swede and nutmeg mash & red wine gravy.

& Custard

'The Mariners' spotted dick, rum & salt caramel,
proper vanilla custard

Please inform our team of any allergies or dietary requirements.
They will do their utmost to cater for them, however our
restaurant & kitchen is not an allergen free environment.