



HAVENER'S

• BAR & GRILL •

FOOD MENU

- Please inform your server of any allergies -


Allergen information is available upon request. Please let your server know about any intolerance to specific allergens and we will be able to supply which of our dishes is safe for you to eat. Please note, the information may not always be supplied by your server but from a trained member of our team who will be able to assist.


- How are we doing? -

You could win £250 worth of vouchers to spend at any of our Managed Houses or in the St Austell Brewery Visitor Centre. Please visit www.smiles-survey.co.uk and tell us about your experience with us to be in with a chance of winning!



STARTERS

 Local Mussels £8.00
Clouded Yellow wheat beer, samphire, fresh coriander.

 Potted Cornish Crab £9.00
Grilled crostini, preserved lemon butter.

Chicken Liver Parfait £8.00
Red onion marmalade, toasted bread.

Pan Seared Pigeon Breast £8.00
Watercress, blackberries, red wine vinaigrette.

vegetarian

Soup of the Day £6.00
Warm bread, Cornish butter.

Bubble & Squeak £7.00
Duck egg, Parmesan, white truffle oil dressing.

HANDFULS

12:00PM - 5:00PM. Grilled ciabatta bread with a choice of toppings.
All served with dressed leaves & chips.

Grilled Steak £10.00
Blue cheese, red onion marmalade .

Rubens £8.00
Salami, chorizo, sauerkraut, gherkin, Monterey Jack cheese.

 Cornish Crab £11.00
Lime, mayonnaise, chives.

vegetarian

St Ewe Free Range Egg £7.00
Watercress, paprika.

Roasted Vegetables £8.00
Heritage tomato, basil, feta.

GRILLS

All our locally sourced steaks are served with roasted vine tomatoes, chips and watercress.

7oz Cornish Fillet Steak £24.00

10oz Cornish Sirloin £20.00


Cornish Côte de Boeuf £45.00
Ideal for sharing.

Add béarnaise or green peppercorn sauce to any steak for £2.00

Venison Navarin £14.00
Mashed potato, spring greens, chantaney carrots.

Corn Fed Chicken Breast £13.00
Chicken consommé, creamed potato, seasonal vegetables.

Troy Town Burger £12.00
Local beef, Monterey Jack cheese, bacon, sauerkraut, gherkin, chips.

 Surf & Turf Burger £18.00
Cornish lobster, local beef, chimichurrie, chips, baby gem.

VEGETARIAN

Fresh Herb Linguini £9.50
White wine, heritage tomatoes, red chilli & basil.

Classic Macaroni Cheese £9.50
Polenta, pecorino, chives.

Beetroot & Goats' Cheese Salad £10.50
Pomegranate.


Mixed Bean Cassoulet £11.00
Heritage tomatoes, shallots, herbs, red wine.

Where possible we can adapt most of our dishes to cater for vegan diners. Please ask your server who will liaise with the chef for your requirements.


- Children's Menu -


Ask your server for our children's menu. Grab some crayons for colouring-in and puzzles.

FRESH SEAFOOD

 Catch of the Day £13.00
Korev batter, chips, tartare sauce, minted peas.
Please ask your server for today's choice of market fish.


Havener's Fish Pie £14.00
Mixed fresh & smoked fish, tiger prawns, saffron sauce, mashed potato, Cornish greens.

 Local Mussels £15.00
Clouded Yellow wheat beer, samphire, fresh coriander, fries, bread.

 Seabass Fillets £16.00
Crushed new potatoes, garlic, lemon & chilli butter, buttered kale.

Pilchards on Toast £15.00
Heritage tomato, sourdough, Tabasco.

 Whole Cornish Crab £POA
Green salad, chips, brown bread.

 Half Dozen Oysters £15.00
Please ask your server for today's variety of oysters.



Ethically caught by local fishermen and recommended by the Cornwall Good Seafood Guide. We are proud to support our local fisheries and only use fish that are approved by the Marine Stewardship Council.

- Daily Specials -

See our specials boards for more freshly prepared meals using fresh seasonal produce.

SIDES

Chips £3.00

Bread £2.00

Salad £3.00

Vegetables £3.00

Bearnaise Sauce £2.00

Peppercorn Sauce £2.00





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WINE MENU

- Please inform your server of any allergies -

Wines on this list may contain sulphites, egg or milk products.
Please ask a member of staff should you require guidance.

- Wine Guide -

White & Rosé Wines: 1 (driest) to 9 (sweetest) | Red Wines: A (lightest) to E (deepest)
Vintages & % volumes may vary according to availability.

RED WINES

Merlot, Alta Baliza, 2015/16

Central Valley, Chile - (C) 13% vol

An intense violet red colour. On the nose, aromas of mature fruits, red berries and some spiced notes. Rich in tannins with a medium body and a mildly persistent finish.

Bottle £15.95 - 250ml £5.50 - 175ml £4.10 - 125ml £3.00

Cabernet Sauvignon, Rue des Amis, 2015/16

Languedoc, France - (C) 13% vol

Dark ruby red with a powerful bouquet of ripe fruit with hints of herbs and spice.

Bottle £16.50 - 250ml £5.60 - 175ml £4.20 - 125ml £3.10

Shiraz-Cinsaut, GoldCoast, 2014/15

Western Cape, South Africa - (C) 14% vol

Smoky, spicy and brambly with a real South African earthiness. Straightforward and honest it has dark cassis fruit with peppery overtones, encased in a silky tannin shell.

Bottle £16.50

Malbec, Avanti, Bodegas Bórbore, 2015/16

San Juan, Argentina - (C) 13.5% vol

Fully ripe, intense and glossy. It is bright and silky with vibrant hedgerow fruits and layers of subtle berry and spice flavours. A great steak wine.

Bottle £19.00

Ermita de San Felices Rioja Selección, Bodegas Santalba, 2014/15

Rioja, Spain - (C) 13.5% vol

Light and elegant with plenty of summer-pudding red berry fruit.

Bottle £21.95

Pinot Noir Vat 10, De Bortoli, 2013/14

South East Australia - (C) 13% vol

Intensely concentrated with strawberry & spice flavours. Perfect with the Troy Town Burger.

Bottle £24.95

Château Sergant, 2010

Lalande-de-Pomerol, Bordeaux, France - (C) 14% vol

The palate is full and balanced with notes of blackberry jam and caramel.

Bottle £35.95

Château Musar, 2004

Bekaa Valley, Lebanon - (D) 14% vol

Scents of fine leather, cigarbox and dried orange peel amplify the flavour profile.

Pair with the Cornish Côte de Boeuf for a real treat.

Bottle £44.95

WHITE WINES

Sauvignon Blanc, Alta Baliza, 2015/16

Central Valley, Chile - (1) 12.5% vol

A refreshing, young wine showing a green yellow colour. The aromas are fresh with hints of grass and citrus fruit. On the palate, balanced acidity, light body and lingering finish.

Bottle £15.95 - 250ml £5.50 - 175ml £4.10 - 125ml £3.00

Garganega-Pinot Grigio, San Alessandro, 2015/16

Venezie, Italy - (2) 11.5% vol

Light and delicate style with floral notes and a lime and sherbet touch.

Bottle £16.50 - 250ml £5.60 - 175ml £4.20 - 125ml £3.10

Chenin Blanc, GoldCoast, 2015/16

Western Cape, South Africa - (2) 13% vol

Fresh and bright with lively sherbet and lime aromas. Light and zippy with plenty of apple and pineapple with citrus flavours lifted up into a racy, mineral finish. Just brilliant.

Bottle £16.50

Chardonnay, Avanti, Bodegas Bórbore, 2015/16

San Juan, Argentina - (2) 13.5% vol

Shows ripe, tropical characters with buttery and lemon-zest flavours. A delicious pairing for the Havener's Fish Pie!

Bottle £18.95

Sauvignon Blanc, The Duke, 2014/15

Marlborough, New Zealand - (2) 12% vol

The Duke embodies all that is most renowned about Marlborough Sauvignon.

A riot of mouthwatering gooseberry, lime zest and vibrant passionfruit flavours.

Bottle £23.95

Picpoul de Pinet, La Côte Flamenc, 2015/16

Languedoc, France - (1) 12.5% vol

Bursting with flavour, this Picpoul has an intensity of citrus fruit and minerality.

A match made in heaven for shellfish.

Bottle £24.95

Sancerre, Domaine Neveu, 2014/15

Loire, France - (1) 12.5% vol

Elegant minerality combined with grassy, gooseberry fruit carried through with a citrus richness. Another classic seafood wine but particularly dreamy with our Pilchards on Toast.

Bottle £32.95

Chablis, Jean Deligny, 2014/15

Burgundy, France - (1) 12.5% vol

A rich, complex wine with the charming typical Chardonnay aromas of buttery brioche. Makes a great partner to any of our crab dishes.

Bottle £36.95

Albariño, Pazo de Barrantes, 2014/15

Rias Baixas, Spain - (2) 13% vol

The ultimate seafood pairing wine! Lovely orange-blossom bouquet, rich style on the palate dominated by sun-ripened apricots and lime. A queen amongst Albariños.

Bottle £39.95

ROSÉ WINE

Zinfandel Blush, Island Fox, 2015/16

Puglia, Italy - (4) 11% vol

Sweet and juicy with fruit salad flavours, a lighter body and lower alcohol.

Bottle £16.50 - 250ml £5.60 - 175ml £4.20 - 125ml £3.10

Sables d'Azur Rosé, 2015/16

Côtes de Provence, France - (2) 13% vol

Classic Côtes de Provence rosé. Salmon coloured, elegant nose of white flowers, summer fruits and citrus with crisp acidity and delicate finish.

Bottle £22.95

SPARKLING & CHAMPAGNE

Prosecco Spumante, Tenuta Ca' Bolani, NV

Italy - (1) 11% vol

Pale straw-yellow and a fine, clear mousse with delicate bubbles. Well-balanced and easy-drinking with the delicate almond note typical of the grape variety.

Magnum £44.50 - Bottle £24.50 - 20cl £6.50

Joseph Perrier Cuvée Royale Brut, NV

Champagne, France - (1) 12% vol

One of the original Grande Marque Champagne houses and did you know, Champagne is the perfect match for Fish & Chips?!

Bottle £42.50 - Half Bottle £25.00

Camel Valley Brut, 2013/14

Cornwall, England - (1) 12.5% vol

An elegant fizz with elderflower and hedgerow notes. Local fizz, local fish - it's a match!

Bottle £49.50

