

**gylly  
beach**

eat • drink • play



# DINNER MENU

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# WELCOME

Attention to detail is our forté, especially when it comes to our food. We're proud to say that we source many ingredients from local producers, some of which we've supported since opening in 2000.

Whether it's scallops from Mylor, cyder from Healeys, meat from Launceston or lobster from our very own Gyllyngvase beach, you can be certain that the food we serve you is locally sourced.

**Tresor Classic Cuvée** £8.50  
100% Cornish, single-estate grapes, expertly grown and lovingly handpicked from the Healey Vineyard in Truro

## NIBBLES

**Gordal Olives**    £6.00  
Spanish for "the fat one", deliciously plump with a mild flavour

**Rosemary Coated Almonds** £3.50  
Hand roasted by the fine folk at Filberts

**House Focaccia** £6.00  
Baked in-house, roasted garlic bulb & [Healeys Tomato Chutney](#)

## STARTERS

**Pan Seared Mylor Scallops**  £12.50  
Cornish hogs pudding & green apple purée

**St Austell Bay Mussels** £10.00  
Mussels steamed in [Healeys Cornish Gold Cyder](#), pancetta & leeks

**Smoked Duck Breast**  £10.00  
Breaded Cornish brie, rocket & red onion marmalade

**Roasted Red Pepper Hummus**  £8.50  
Roasted beetroot salad & Miller's crackers

Find the highlighted Healeys produce that inspire and make up the heart of our recipes here at Gylly!

 = can be vegan  = vegan  = vegetarian


 = gluten free option available  = non gluten containing ingredients


Please note we use wheat, eggs, nuts, dairy, & seeds in our kitchen. Every ingredient on each dish may not be listed. If you have any allergies, please make your server aware.




# MAINS

**Newlyn Market Fish Risotto**  *Price on the Board*  
Today's catch, brown crab meat, pea, herb & lemon risotto


**28 Day Aged Cornish Sirloin** £30.00  
8oz steak, triple cooked chips, slow roasted vine tomatoes, Korev battered onion rings, watercress salad & choice of sauce: Peppercorn or Chimichurri




**Confit Duck Leg**  £20.00  
Pressed potato and thyme terrine, Asian vegetables, charred spring onion & hoisin glaze

**Thai Style Mussels & Prawns**  £21.00  
St Austell Bay mussels, tiger prawns, crevettes, lemon grass, chilli & coconut broth with house focaccia

**Ponzu Tofu Poke Bowl**    £15.00  
Marinated tofu, soy brown rice, fresh vegetables, edamame beans, watermelon, pickled pink onions, nori & ponzu sauce

**Korev Beer Battered Fish & Chips**  £18.00  
Market fish, crushed peas and tartare sauce with fresh lemon

**Gylly Steak Burger**  £17.50  
6oz steak patty, Monterey Jack cheese, streaky bacon, house burger sauce, baby gem lettuce, pickles & sea salted fries

**Sweet Potato & Chickpea** £16.00  
**Red Thai Curry**     
Gently spiced tomato & coconut, jasmine infused rice & [Healeys Green Bean Chutney](#)

## DESSERTS

**Gylly Sundae**  £10.00  
Chocolate brownie, vanilla fudge, chocolate ice cream & caramel sauce

**Raspberry & Frangipane Tart** £8.00  
Served with Trewithen Clotted Cream & raspberry coulis

**Zingy Lemon Posset**  £8.00  
Served with shortbread & blueberry compôte

**Cornish Cheese Board** £12.50  
Cornish brie, Cornish blue, Cornish Yarg, Miller's crackers & [Healeys Chutney](#)

**Tresor Winter Harvest** £6.00  
Ask the team about this truly unique limited edition tipple