

# RESTAURANT MENU

## BEACH BOARDS

The following are all served with baby mozzarella, olives, sunblushed tomatoes, roasted artichoke hearts, farmhouse pickle & focaccia

<b>Veggie Board</b> 🌱🌱🌱	£16.00
Roast pepper hummus & roasted beets	
<b>Charcuterie</b> 🍷	£18.00
Selection of cured meats	
<b>Shoreline</b> 🐟	£20.00
Smoked Mackerel, smoked salmon & brown anchovies	

## TO START

<b>Pan Seared Mylor Scallops</b> 🍷	£13.00
Cornish hogs pudding crumb, cured ham crisp & green apple purée	
<b>Roasted Red Pepper Hummus</b> 🌱🌱🌱	£7.50
Crumbled feta & Miller's crackers	
<b>Gochujang Calamari</b>	£8.00
Red chilli marinade, Korean sauce & fresh lime	
<b>Potted Oak Smoked Mackerel Pâté</b> 🍷	£8.00
Thyme butter, pickled shallots & toasted sourdough	
<b>Ham Hock &amp; Wholegrain Mustard Terrine</b> 🍷	£8.50
Piccalilli & toasted sourdough	

**ROASTS EVERY SUNDAY**  
CHECK OUT OUR  
SOCIAL PAGES  
FOR ANY LIVE  
MUSIC EVENTS

## FROM THE BAR

<b>Tresor Classic Cuvee</b> 125ml	£8.50
100% Cornish, single estate grapes, expertly grown and handpicked from our Vineyard in Truro	
<b>Focaccia</b> 🍷	£5.00
Roasted garlic bulb & our tomato chutney	
<b>Gordal Olives</b> 🌱🌱	£6.00
<b>Rosemary Coated Almonds</b> 🌱🌱	£3.50

## GYLLY CLASSICS

<b>Cornish Mussels</b> 🍷 Small	£10	Large	£20
Steamed in Healeys Cornish Gold cyder, pancetta, leeks and with focaccia			
<b>6oz Steak Burger</b> 🍷	£16.50		
Cheese, bacon, house burger sauce, baby gem, pickles & sea salted fries			
<b>Spiced Bean Burger</b> 🌱🌱	£15.00		
Guacamole, beef tomato, pink pickles, shredded gem, vegan burger sauce & sea salted fries			
<b>Korev Beer Battered Fish &amp; Chips</b> 🍷	£18.00		
Market fish, crushed peas & tartar sauce			
<b>House Rolled Fishcakes</b>	£16.00		
Rocket salad, sea salted fries & sweet chilli sauce			

## MAINS

<b>Market Fish</b> 🍷	Todays price on the board
Grilled market fish, tomato, olive, anchovy & caper puttanesca sauce – <i>add your own sides</i>	
<b>Cornish Sirloin</b> 🍷	£29.00
28 day aged 'Ruby Red' steak, garlic butter, triple-cooked chips, tenderstem & giant Korev battered Onion Ring	
<b>Scrumpy Glazed Pork Belly</b>	£19.00
Dauphinoise potatoes, buttered Cornish greens, pork jus & apple sauce	
<b>Roasted Squash &amp; Spinach Curry</b> 🌱🌱	£16.00
Braised coriander rice, papadam & green bean chutney	
<b>Roasted Beetroot &amp; Feta salad</b> 🌱🌱	£16.00
Charred tenderstem, crispy kale, toasted pumpkin seeds, soul farm leaves & orange vinaigrette	

## GYLLY NIPPERS (KIDS)

<b>Focaccia Fingers and Dippy Hummus</b> 🍷	£4.00
<b>Mini Mussels, Cream, Leeks, Pancetta &amp; Focaccia</b> 🍷	£9.00
<b>Fish &amp; Chips, Crushed Peas &amp; Tartare Sauce</b> 🍷	£9.50
<b>Cheese Burger, Fries &amp; Tomato Ketchup</b> 🍷	£8.50
<b>Sausage, (or Veggie Sausage) Chips &amp; Beans</b> 🍷	£7.00
<b>2 Scoops of Roskillys Ice Cream</b>	£4.00

## PUDDINGS

<b>Caramelised Lemon Tart</b>	£7.50
Topped with raspberry sorbet	
<b>Orchard Crumble</b>	£8.00
Ginger spiced apple, rhubarb & crème anglaise	
<b>Sticky Marmalade Pudding</b>	£8.50
Sponge pudding, whiskey marmalade & topped with Trewithan clotted cream	
<b>Cherry Chocolate Brownie</b> 🍷	£6.50
Vanilla bean ice cream	
<b>Cornish Cheese</b>	£12.00
Garlic Yarg and Cornish blue, Miller's crackers & chutney	
<b>Cornish Ice Cyder</b> 50ml	£6.00
Please ask your server about this limited edition, truly unique Cornish drink	

**SEE OUR SPECIALS BOARD FOR A FINE SELECTION OF FRESH CORNISH SEAFOOD**

🌱 = non gluten containing ingredients 🍷 = gluten free option available

🌱 = vegetarian 🍷 = vegan 🍷 = can be vegan

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

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

**gylly beach**  
eat • drink • play



## WELCOME

Attention to detail is our forte, 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 all the food we serve you is locally sourced.

## SIDES

<b>Sea Salted Fries</b> 🌱🌱	£4.50
Tomato sauce	
<b>Parmesan Fries</b> 🍷	£6.50
Garlic mayo	
<b>Roasted New Potatoes</b> 🌱🌱	£4.00
<b>Buttered Cornish Greens</b> 🌱🌱🌱	£5.00
<b>Soul Farm Leaves</b> 🌱🌱	£6.50
Toasted seeds & orange vinaigrette	