



AUSTELL'S

£35 ~ 3 courses

Starters



Cornish crab salad herb mayonnaise, crab bon-bons

Baked Cornish goats cheese walnut crust, roasted beetroot , truffled honey

Chicken confit and foie gras terrine pickled shallots, golden raisin purée

Main Courses



Cornish turbot parsley crust, young carrots and leeks, champagne and oyster velouté

Creedy Carver duck breast confit leg , wild mushrooms, kale, pomme dauphine

Pan fried gnocchi baby leeks and baked tomato, broccoli and toasted hazelnuts

Desserts



Assiette of Austell's desserts

(sharing plate for two)

West Country cheeses quince jam, celery, artisan biscuits

£2.50 supplement or £7.50 supplement as a 4th course



Why not try a glass of our excellent dessert wine? Only £5.95 per glass.

Please advise us if you have any special dietary requirements



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Side dishes



Hand cut chips	£3.60
Creamed potatoes	£3.60
Buttered green beans	£3.60

Coffee



Austell's filter coffee	£2.25
Espresso	£1.95
Large Espresso	£2.95
Cappuccino	£2.95
Café Latte	£2.95
Café Macchiato (Single espresso topped with a little milk)	£1.95
Latte Macchiato (Long milky coffee)	£2.95
Café Mocha (Café latte with chocolate)	£3.45
Floater coffee	£3.45

Tea



English Breakfast	£2.25
Earl Grey	£2.25
Green	£2.25
Camomile	£2.25
Peppermint	£2.25
Selection of flavoured infusions	£2.25

Hot Chocolate	Freshly made with white or dark courveture	£3.25
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We try to source all of our major produce from top local suppliers here in Cornwall and the West Country. Our chosen suppliers are:

Meat:	Tywardreath Butchers, Tywardreath, Par.
Fish:	Matthew Stevens & Son, St Ives.
Vegetables:	West Country Fruit Sales, Par.
Cheese:	Forest Produce, Honiton.
Coffee:	Origin Coffee Limited, Nr Falmouth.
Wines:	Roger Martin Wines, St Austell.

Opening hours: Tuesday to Sunday 7.00pm to 10.00pm