

MENU

nibbles

BAKER TOM'S ROSEMARY & SEA SALT FOCACCIA olive oil, balsamic vinegar. *v* 4.0 | **OLIVES** *vg* 3.5

ANTIPASTI SKEWERS sweet drop peppers, feta, salami. 4.5

starters

SEASONAL SOUP bloomer wedge, Cornish butter. *v* 6.5

LOCALLY SOURCED STEAMED MUSSELS Korev Lager, leek & cream sauce, bloomer wedge. 9.0

CRAB REMICK warm white & brown meat, tarragon & mayo, toasted focaccia. 8.0

BEETROOT & GOATS' CHEESE Goats' cheese bon-bon, marinated summer beets, whipped goats' cheese. *v* 7.0

ROASTED RED PEPPER HUMMUS dukkah, ripped flatbread, basil oil. *vg* 7.0

BLACK PUDDING & CORNISH GOUDA SCOTCH EGG Mena Dhu Stout barbecue sauce. 7.0

sharers

SEAFOOD SHARER mussels in Korev Lager, leek & cream sauce, smoked mackerel, crab remick, calamari, shell-on tiger prawns, rosemary & sea salt focaccia, cod goujons, bloomer wedge, apple & celeriac remoulade, coriander & sweet chilli mayo dip, lemon, fries. £52 with a bottle of *Picpoul de Pinet, Languedoc-Roussillon, France* 30.0

PICNIC BOARD Quicke's Mature Cheddar cheese & cucumber finger sandwich, Korev Lager & apple chutney, Burts crisps, pork pie, pickled onion, apple & celeriac remoulade, rosemary & sea salt focaccia, antipasti skewers, olives, scone, Rodda's clotted cream, strawberry jam. £50 with a bottle of *Côte Rosé Domaine Lafage, Languedoc-Roussillon, France* 25.0



mains

MARKET FISH ask for today's catch of the day. 17.0

CRAB & PRAWN LINGUINE Cornish crab, king prawn, garlic & chilli cream sauce. 17.0

BEETROOT FALAFEL roasted vegetables, mixed leaf salad, mint, garlic & coconut yoghurt dressing, pitta bread. *vg* 14.0

CORNISH BLUE CHEESE WALDORF SALAD apple, celery, grapes, blue cheese dressing. *v* + *Grilled Chicken* 2.0 11.0

SHREDDED MOROCCAN LAMB SHOULDER jewelled almond couscous, pomegranate molasses, mint yoghurt. 17.0

pub classics

COD & CHIPS Tribute Pale Ale batter, chips, crushed minted peas, tartare sauce, Cornish seaweed salt, lemon. 20p from every portion of *Cod & Chips* sold is donated to the *St Austell Brewery Charitable Trust, supporting charities, good causes and individuals in need across the South West.* 14.0

WEST COUNTRY 8OZ SIRLOIN STEAK garlic & chive butter, chips, Cornish sea salt & thyme slow-roasted plum tomato, rocket & Cornish Gouda salad. + *Peppercorn Sauce* 3.5 / + *Shell-On Tiger Prawns* 4.0 22.0

LOCALLY SOURCED STEAMED MUSSELS Korev Lager, leek & cream sauce, bloomer wedge, fries. 18.0

6OZ HAND-PRESSED BURGER glazed bun, our own burger sauce, chorizo & Korev Lager sweet chilli jam, smoked streaky bacon, Monterey Jack cheese, pickled red onion, gem lettuce, fries. 15.0

CHEF'S PIE ask your server for today's choice. 14.5

sides

CHIPS *vg* 3.5 | **FRIES** *vg* 3.5 | **GARLIC CIABATTA** *vg* 3.5 | **GARLIC CIABATTA & CHEESE** *v* 4.5

BUTTERED NEW POTATOES *v* 3.0 | **TENDERSTEM BROCCOLI** toasted almonds. *v* 3.0

GREEN BEANS onion crumb. *v* 3.0 | **GEM LETTUCE WEDGE** blue cheese dressing, crispy onion. *v* 3.0



desserts

DARK CHOCOLATE MOUSSE Cornish fairing, summer berries, mint. *v* 6.0

ROSEMARY & BUTTERMILK PANNA COTTA Cornish fairing, summer berries. 6.5

STICKY TOFFEE PUDDING salted caramel ice cream. *v* 6.5

POACHED PINEAPPLE Infused in chilli & stem ginger with toasted coconut & passion fruit sorbet. *vg* 6.0

TRELEAVENS LUXURY CORNISH ICE CREAM & SORBET vanilla, chocolate, strawberry, salted caramel, vegan raspberry ripple, passion fruit sorbet. *v, vg option* per scoop 2.0

WEST COUNTRY CHEESE BOARD Helford Sunrise, Quicke's Mature Cheddar and Cornish Blue, a selection of crackers, apple & Korev Lager chutney, grapes, celery, rocket garnish. *v* 9.5

Helford Sunrise: rich and semi-soft, washed in Helford Cider, topped with black peppercorns.

Quicke's Mature Cheddar: full-flavoured, buttery, with grassy tones and caramel notes.

Cornish Blue: award-winning, mild and creamy, with a subtle sweetness and salty finish.

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DESSERT WINE a perfect pairing for something sweet. *Please ask for details.*

hot drinks

ESPRESSO 2.45 | **DOUBLE ESPRESSO** 2.95 | **MACCHIATO** 2.60 | **AMERICANO** 2.45 | **CAPPUCCINO** 3.00

LATTE 3.00 | **FLAT WHITE** 3.25 | **MOCHA** 3.15 | **ICE COFFEE** 2.45 | **HOT CHOCOLATE** 3.35

DELUXE HOT CHOCOLATE 3.75 | **HERBAL/FRUIT INFUSION** 3.05 | **POT OF TEA** 2.45



Supporting Local Suppliers - We take pride in the provenance of our ingredients, sourcing local South West produce from: Etherington Meat Co. | Matthew Stevens | Baker Tom's Bread | Treleavens Luxury Cornish Ice Cream | Cornish Coffee

*Guests with allergies - Our allergen information is available on request. Please let your server know if you have any allergies or intolerances.
v - vegetarian, *vg* - vegan*

The Pedn Olva is proud to be part of St Austell Brewery's Pubs, Inns & Hotels collection. If you would like to find out more about us or explore other St Austell Brewery outlets across the South West, visit www.staustellbrewery.co.uk