

LUNCH

Pierre Mignon Grand Reserve
1er Cru Champagne (125ml)
13.50

Westward Farm Tresco Abbey
Garden Gin & Navas tonic 9

Cornish Limoncello Spritz -
St Ives limoncello,
Prosecco, soda 12

Manzanilla 'I Think' Sherry, Equipo
Navazos (100ml) 9

Pentire Coastal Spritz -
blood orange, sea rosemary,
bay, soda (0%) 9

Cornish Olive Stall mixed olives 8

Toasted sourdough, olive oil, balsamic glaze (v/vo) 8

Down's Farm air-dried beef, cornichons, pickled shallots 12

Homemade soup of the day, toasted sourdough (v/vo) 10

Cornish scallops, wood-roasted cauliflower purée, curry oil, curry leaves 16

Tresco gin & beetroot cured sea trout, hung yoghurt, cucumber salsa, lemon gel, endive 14

Dressed white crab bruschetta, burnt lemon mayo, pickled fennel 18

Salt baked Tresco beetroot, chickpeas, smashed cucumber, whipped tahini (v/vo) 14

SHARING PLATES

Seafood sharing plate - Tresco gin and beetroot cured sea trout, dressed crab, anchovies, mackerel pate, smoked trout, pickled fennel, herb mayonnaise, dressed mixed leaves, sourdough & Cornish butter 32

Charcuterie & cheese sharing plate - Down's Farm St Agnes air dried cured local beef, salami, prosciutto, Baron Bigod brie, mozzarella & pesto, olives, sun dried tomatoes, houmous, dressed mixed leaves, sourdough & Cornish butter 32

MAINS

Wood-fired Bryher Lobster, garlic butter, salad *half* 38 / *whole* 48

Wild seabass, wood-fired potatoes, cherry tomato and red pepper puttanesca sauce, tenderstem, pesto 29

Cornish crab linguine, tomato, garlic, chilli, cream, herbs 30

Tresco squash risotto, parmesan, sage oil, truffle (v/vo) 24

WOOD-FIRED PIZZAS

Add spicy 'Nduja sausage to any pizza +3

Mozzarella, rocket (v/vo) 16

Goat's cheese, caramelised red onion & spinach (v) 18

Speck ham, mushrooms, Gorgonzola,
truffle oil, rocket 18

Pepperoni, spring onions, parmesan 18

Anchovy, capers, crispy onions, fresh dill 18

Roasted peppers, mushrooms, sun dried tomato,
spring onions, parmesan (v/vo) 18

SALADS

Avocado, kohlrabi, carrot, pepper, spring onion,
orange caraway dressing, dukkah (v/vo) 9 / 18

Greek style salad, olives, feta, lemon
oregano dressing (v/vo) 9 / 18

SIDES

Wood-fired sweetcorn, chilli & lime butter (v/vo) 6

Rocket, parmesan & pine nut salad (v/vo) 8

Wood-roasted cauliflower, salsa verde (v/vo) 7

Tenderstem, garlic, chilli, toasted almonds (v/vo) 8

Wood-roasted potatoes, truffle oil, parmesan (v/vo) 7