

LUNCH

APERITIFS

Cornish Limoncello Spritz St Ives limoncello, cava, soda 13
Botivo - signature serve - soda, orange wedge (0%) 9
Pierre Mignon Grand Reserve 1er Cru Champagne (125ml) 15
Manzanilla 'I Think', Equipo Navazos (100ml) 11

SNACKS

Marinated gordal olives (v/vo) 6
Ruin garlic & rosemary focaccia, extra virgin olive oil (v/vo) 6
Gilda - olive, anchovy, pickled pepper (2pcs) 6
Down's Farm air dried beef, Manchego, hot honey 10
Boquerone & black olive tostada (2pcs) 8

SMALL PLATES

Dressed white crab, toasted brioche, shaved fennel and dill, brown crab aioli 16
Gambas pil pil, toasted ciabatta 15
Roasted beetroot, butter bean hummus, feta, chicory, toasted hazelnuts, harissa vinaigrette (v/vo) 14
St Austell Bay mussels, slow cooked tomatoes, white wine, herbs, toasted ciabatta 16/ 24
Chorizo, chickpeas, red wine, honey, crispy shallots 15
Wood roasted potatoes, bravas sauce, confit garlic aioli (v/vo) 9

SOUP & SIDE SALADS

Caprese salad – heritage tomato, mozzarella, basil, balsamic (v) 13
Fennel, radicchio, blood orange, crushed pistachio, parmesan, French vinaigrette (v/vo) 12
Rocket, tomato and parmesan salad, house dressing (v/vo) 9
Seasonal greens, parmesan & black pepper butter (v/vo) 7
Ruin soup of the day, toasted focaccia (v/vo) 13

LARGE PLATES

Catalan butter bean stew – pork belly, chorizo, black pudding, olive picada 28
Cornish crab linguine 29
Wood fired cod, sautéed potatoes, samphire, mussels, toasted hazelnuts 30
Aubergine schnitzel, rich tomato sauce, dressed rocket, gremolata (v/vo) 26
Cacio e pepe gnocchi - parmesan, butter, black pepper (v/vo) 25
Fish sharing plate for 2 - SC Dogs cured trout, dressed crab, mackerel pâté, crevettes, anchovies, flatbread 38

PIZZAS

Fior di latte, basil (v/vo) 20	Anchovy, capers, black olive, crispy onion, dill 22
Goats cheese, caramelised red onion, spinach (v) 22	Roquito peppers, red onion, olives, feta, spinach (v/vo) 22
Fennel sausage, red onion, guindilla, hot honey 22	Wild mushroom, gorgonzola, rocket, truffle oil (v) 22
Pepperoni, roquito peppers, chilli 22	

Add nduja 3 / Ruin chilli oil 1 / herb mayo 1 / garlic aioli 1