

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

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

v vegetarian · vo vegan option · please let us know about any food allergies or intolerances on ordering