

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, Arbequina 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

Ruin soup of the day, toasted focaccia (v/vo) 13
Dressed white crab, toasted brioche, shaved fennel and dill, brown crab aioli 16
Roasted beetroot, babaganoush, dill, spiced orange dressing (v/vo) 14
Shell on prawns pil pil, toasted ciabatta 15
Chorizo, chickpeas, red wine, honey, crispy shallots, ciabatta 15
Radicchio, rocket, pear, shaved fennel, Cornish Blue, candied walnuts, mustard vinaigrette (v) 15 / 22
Greek salad – lemon oregano dressing, wood fired flatbread (v/vo) 15 / 22
Wood roasted potatoes, bravas sauce, confit garlic aioli (v/vo) 9

LARGE PLATES

Cornish crab linguine 30
St Ewe egg carbonara linguine 25
Hake, wood fired potatoes, cauliflower, clams, chorizo, chimichurri 32
Wild mushroom gnocchi, rocket, parmesan (v/vo) 25
Wood roasted pumpkin, whipped ricotta, spiced fennel and chilli butter, crispy chickpeas, kale (v/vo) 24
Fish sharing plate for 2 - SC Dogs cured trout, dressed crab, mackerel pâté, crevettes, anchovies, flatbread 38

SIDES

Rocket, tomato and parmesan side salad, house dressing (v/vo) 8
Sautéed tenderstem, garlic, extra virgin olive oil (v/vo) 7
Wood fired corn cobs, spiced fennel & chilli butter (v/vo) 6 (add nduja 3)

PIZZAS

Fior di latte (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

DINNER

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Slow cooked beef cheek, saffron mash, Tresco cavolo nero, red wine jus, piccalilli, crispy onions 29

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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 · We make all our own pizza doughs and as such food is prepared in an environment where gluten is prevalent, please discuss gluten intolerance with the team.