

DINNER

APERITIFS

Cornish limoncello Spritz St Ives limoncello, cava, soda 13
Botivo - signature serve - soda, orange wedge (0%) 8
Pierre Mignon Grand Reserve 1er Cru Champagne (125ml) 14
Manzanilla 'I Think', Equipo Navazos (100ml) 9.5

SNACKS

Olives, smoked salt, preserved lemon (v/vo) 6
Ruin garlic & rosemary focaccia, extra virgin olive oil (v/vo) 6
Spanish Gilda - olive, anchovy, pickled pepper (2pcs) 5
Down's Farm air dried beef, Manchego, hot honey 8

SMALL PLATES

Dressed white crab, toasted brioche, shaved fennel, dill, brown crab aioli 15
Shell-on prawns - garlic, chilli, white wine, olive oil, ciabatta 14
Orecchiette, hazelnut pesto (v/vo) 12
Chorizo, chickpeas, red wine, honey, crispy shallots 14
Wood roasted potatoes, bravas sauce, confit garlic aioli (v/vo) 8

SOUP & SALADS

Greek salad - fresh mint, lemon oregano dressing, woodfired flatbread (v/vo) 14 / 20
Cornish Blue cheese, pear, candied walnuts, bitter leaves, vinaigrette 20
Ruin soup of the day, toasted focaccia (v/vo) 12

LARGE PLATES

Cornish crab linguine 29
St Ewe egg linguine carbonara 26
Cornish pollock, wood roasted potatoes, tenderstem, pancetta, peas, lemon butter sauce 28
Salt cod, St Austell Bay mussels and chickpea stew, fresh herbs, toasted ciabatta 29
Orecchiette, hazelnut pesto (v/vo) 18
Gnocchi, Tresco squash, pumpkin seeds, crispy sage, parmesan (v/vo) 25
6oz venison steak, celeriac mash, hispi cabbage, whipped goat's curd, black garlic ketchup, blackberry jus 29

PIZZAS

Add n'duja 3 / Ruin chilli oil 1 / herb mayo 1 / garlic aioli 1

Fior di latte, basil (v/vo) 19	Anchovy, capers, crispy onion, dill 22
Goats cheese, caramelised red onion, spinach (v) 22	Bianca - courgette, leek, garlic, comté (v/vo) 22
Rosemary marinated chicken, chorizo, parsley 22	Wild mushrooms, Gorgonzola, garlic,
Pepperoni, roquito peppers, chilli 22	white onion, rocket (v/vo) 22

SIDES

Rocket, tomato & parmesan salad (v/vo) 7 Sautéed tenderstem, romesco, toasted flaked almonds (v/vo) 8