

DINNER

APERITIFS

- Cornish Limoncello Spritz - St Ives limoncello, Prosecco, soda 13
Botivo – signature serve – soda, orange wedge (0%) 9
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

SMALL PLATES

- Dressed white crab, toasted brioche, shaved fennel and dill, brown crab aioli 15
Braised pork cheeks, celeriac purée, piccalilli, jus, pork crisps 14
Orecchiette, hazelnut pesto (v/vo) 12/18
Chorizo, chickpeas, red wine, honey, crispy shallots 14
Classic fish stew, samphire 18/25
Wood roasted potatoes, bravas sauce, confit garlic aioli (v/vo) 8
Salt baked beetroot, whipped ricotta, bitter leaves, candied walnuts, orange dressing (v/vo) 12
Ruin soup of the day, toasted focaccia (v/vo) 12

LARGE PLATES

- Cornish crab linguine 29
Aubergine parmigiana, basil pesto, pangrattato (v/vo) 26
Cornish hake, wood roasted potatoes, seasonal greens, shellfish bisque, shaved fennel 28
Confit duck leg, pomme purée, savoy cabbage, beetroot, spiced orange jus 29

PIZZAS

- Add n’duja 3 / Ruin chilli oil 1 / herb mayo 1 / garlic aioli 1 / rocket, tomato & parmesan salad 7*
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| Fior di latte, basil 19 | Pepperoni, roquito peppers, chilli 22 |
| Goats cheese, caramelised red onion, spinach 22 | Anchovy, capers, crispy onion, dill 22 |
| Rosemary marinated chicken, chorizo, cherry tomatoes 22 | Wild mushrooms, Gorgonzola, garlic, white onion, rocket 22 |