

LUNCH

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

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
Fish sharer plate - SC Dogs cured trout, dressed crab, mackerel pâté, crevettes, anchovies 36

PIZZAS

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