

DINNER

Cornish Limoncello Spritz -
St Ives limoncello, Prosecco, soda 13
Pentire Coastal Spritz -
blood orange, sea rosemary, bay, tonic (0%) 9

Pierre Mignon Grand Reserve
1er Cru Champagne (125ml) 14
Manzanilla 'I Think', Equipo Navazos (100ml) 9.5

Cornish Olive Stall mixed olives (v/vo) 8
Toasted sourdough, olive oil, balsamic glaze (v/vo) 9

Homemade soup of the day, toasted sourdough (v/vo) 12
Dressed white crab bruschetta, pinenuts, pickled fennel, brown crab mayonnaise 18
Sautéed chorizo sausage, chickpeas, red wine, honey, crispy shallots, toasted sourdough 14
Cornish scallops, samphire, romesco, prosciutto pangrattato 16
Butter bean pâté, mustard fruits, crispy sage, crostini (v/vo) 12

MAINS

Classic fish stew, Cornish mussels, crevettes, samphire, toasted ciabatta 29
Wood fired market fish, salsa verde new potatoes, romesco, green beans POA
Cornish crab linguine, brown crab butter, cherry tomatoes, white wine, chilli 29
Cavolo nero pesto rigatoni, roasted artichokes, pinenuts, Cornish Davidstow (v/vo) 24
Prosciutto wrapped pork fillet, saffron mashed potatoes, tenderstem, spiced red wine jus, crackling 30

WOOD-FIRED PIZZAS

Add spicy 'Nduja sausage 3 / Herb mayo 1.5 / Ruin chilli oil 1

Mozzarella, rocket (v/vo) 17
Goat's cheese, caramelised red onion, spinach 18
Speck, mushrooms, Gorgonzola,
truffle oil, rocket 20

Pepperoni, peppers, fresh chilli 19
Anchovy, capers, crispy onions, olives, dill 18
Artichokes, olives, feta, spinach (v/vo) 18

SALADS

Classic Greek salad, fresh mint, oregano & lemon
dressing, woodfired flatbread (v/vo) 12 / 20
St Ives mackerel niçoise - St Ewe egg, romaine, green beans,
Cornish new potatoes, olives, balsamic dressing 12 / 20

SIDES

Wood roasted potatoes, truffle oil,
Cornish Davidstow (v/vo) 8
Green beans, garlic, lemon, fresh mint (v/vo) 7
Rocket, cherry tomato, Parmesan,
balsamic dressing (vo) 8