

LUNCH

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

Butter bean pâté, mustard fruits, crispy sage, crostini (v/vo) 12

SHARING PLATES FOR TWO

(also available for one!)

Seafood - Tresco honey spiced rum cured sea trout, dressed crab, crevettes, mackerel pâté, mixed seafood salad, pickled fennel, herb mayonnaise, dressed mixed leaves, sourdough 35

Charcuterie & cheese - rosemary salami, Suffolk chorizo, prosciutto, Cornish Gouda, Helford Blue, olives, sundried tomatoes, houmous, artichokes, mixed nuts, dressed mixed leaves, sourdough 34

Mezze - Cornish Davidstow, feta, marinated aubergine, pickled fennel, olives, sundried tomatoes, houmous, roasted artichokes, mixed nuts, dressed mixed leaves, wood fired flatbread (v/vo) 32

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

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