

LUNCH

Cornish Limoncello Spritz -
St Ives limoncello, Prosecco, soda 13
Pentire Coastal Spritz -
blood orange, sea rosemary, bay, soda (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, pine nuts, pickled fennel, brown crab mayonnaise 18
Sautéed prawns, garlic & parsley butter, chilli, white wine, ciabatta 15
Sautéed chorizo sausage, chickpeas, red wine, honey, crispy shallots, toasted sourdough 14
Pan con tomate, heritage tomatoes, basil, sourdough (v/vo) 12

SHARING PLATES FOR TWO

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

Seafood pearl couscous - prawns, squid, mussels, monkfish, samphire, bisque & lobster cracker 29
Market fish, wood-fired new potatoes, tenderstem broccoli, puttanesca, herb oil POA
Cornish crab linguine, brown crab butter, cherry tomatoes, white wine, chilli 29
Gnocchi, asparagus, garden peas, sugar snaps, mint, pine nuts, Cornish Davidstow (v/vo) 25

WOOD-FIRED PIZZAS

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

Mozzarella, rocket (v/vo) 17
Goat's cheese, caramelised red onion,
mozzarella, spinach (v) 18
Speck, mushrooms, Gorgonzola, mozzarella,
truffle oil, rocket 20
Pepperoni, peppers, mozzarella, fresh chilli 19
Anchovy, capers, crispy onions, olives, mozzarella, dill 19
Artichokes, olives, feta, mozzarella, spinach (v/vo) 19

SALADS

Burrata panzanella, heritage tomatoes, red
onion, basil, croutons, pistachio crumb 20
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 20

SIDES

Wood roasted potatoes, truffle oil,
Cornish Davidstow (v/vo) 8
Tenderstem, garlic, lemon, fresh mint (v/vo) 7
Corn on the cob, chilli & smoked paprika butter (v/vo) 8
Rocket, cherry tomato, Parmesan,
balsamic dressing (vo) 8