

BUNS

BUNS&BUNS

SMALL PLATES

Hummus & Tatziki focaccia with fresh tomato relish	12
Chicken soup Wild mushrooms, sweet corn, spring onions and saffron with sourdough bread	9.5
Cauliflower & tahini Golden cauliflower, sumac and pomegranate	7.5
Corn fritters Beer battered sweet corn, sumac, lime wedge and aioli	7.5
BUNS	
Truffle & Wild mushrooms bun girolles, shiitake, shimeji, chestnut and truffle	7.5
Chilli Thai prawn bun aioli, coriander and lime	7.5
Pork belly bun bourbon glaze, apple coleslaw	7.5

SALADS

Asian chicken salad 🍗 Napa cabbage, watercress, coriander, short crispy noodles and sesame seeds dressing	13
Truffle burrata Heritage tomato, charred squash, shaved truffle and olive bread	14
Rainbow beets Roasted & pickled heritage beetroot, tomato, walnuts, pomegranate, carrot and olive bread	13
Crispy calamari Endives, radicchio, frisée with lime, ginger and miso dressing	14

CLAY OVEN PIZZA

Carbonara Pancetta, pecorino cheese cream, baked egg, chives	17
Truffle & Wild mushrooms Walnut cream, fior di latte girolles, shimeji and shaved truffle	17
Burrata and San Daniele ham Datterini tomatoes, fior di latte cheese	17

SEAFOOD

Lobster brioche roll Japanese dressing, chives and fries	24
Clams & mussels Steamed in white wine, cream, lime, chili, garlic and parsley and sourdough bread	18
Half grilled native lobster Ponzu beurre blanc, caramelised lemon and fries	28

ROTISSERIE & GRILL

Chilean rib eye sandwich 🍷 Mixed leaves, crisp shallots, aji panca sauce, ciabatta bread and French fries	18
Organic rotisserie chicken 🍷 Marinated with yoghurt and lime, chicken gravy, roasted carrots, broccolini and sourdough bread	19

EXTRAS

Broccolini Olive oil, salt and lemon	6.5
French fries Sea salt and ketchup on the side	5
Focaccia Olive oil, rosemary and sea salt	5.5
Pão de queijo basket Brazilian warm cheesy bread	5
Tomato, Avocado, Cucumber olive oil, lime juice and sea salt	6.5

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SOFT DRINKS

Coke/Coke Zero/Fanta/Sprite	4
Still/Sparkling water	4.5
Homemade peach tea	4

FRESH JUICES (SQUEEZED TO ORDER)

Fresh juice - Orange, Apple, Carrot, Mandarin	5.5
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BEER DRAFT

Harbour Cornwall Lager, 4%	6
Harbour Cornwall Daymer Pale Ale 3.8%	6

BEER BOTTLE

Harbour Cornwall Pilsner, 5%	5.5
Peroni 4.2%	6

COCKTAILS AND SPRITZ

Reserved old fashioned	11
Bourbon Bulleit Whiskey, maple syrup, Jerry Thomas bitters	
Chai spice mule	11
Stolichnaya Caramel vodka, ginger shot, chai tea syrup	
Lychee Martini	11
Tanqueray Gin, Kwai Feh lychee liqueur, lavender syrup, lime juice	
Spicy Margarita	11
Tequila Ocho, agave syrup, chilli peppers, coriander, lime juice	
Japanese cherry grog (served hot)	10
Romero Especial Rum, Evangelista Ratafia cherry liqueur, cherry tea syrup, lemon juice	
Mulled wine (served hot)	10
Red wine, star anise cinnamon	
Aperol spritz	10
Aperol, Prosecco Sacchetto, soda	
Mandarin Spritz	11
Aperol, prosecco, mandarin juice	
Raspberry Wine Spritzer	11
Chardonnay, raspberry syrup, soda water	
Gin & Tonic	10
Shweppes 1783 Tonic, Tanqueray No. 10 gin	
Whiskey on the Rocks	9.5
Johnnie Walker Gold label reserve	

SPARKLING

Prosecco Millesimato Spumante Extra Dry	8/36
Champagne Bernard Remy Brut	48

WINE

Tempranillo Mesta Organic Spanish - red	7.5/32
Unoaked Chardonnay Berton Australian - white	7.5/32
Pinot Noir Vina Echeverria Chilean - rose	8/34

COFFEE & CHOCOLATE

Espresso	3
Double Espresso	3.5
Macchiato	3.5
Double Macchiato	4
Latte	4.5
Flat White	4.5
Cappuccino	4.5
Americano	4
Hot chocolate	6

HOUSE BOTTLED TEA

Golden Leaf Black tea bottle	4.50
Chamomile bottle	4.50
Kabusecha Green tea bottle	4.50

DESSERT

Cheese cake Wild berries and Madagascar vanilla	7.5
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