

BUNS

BUNS&BUNS

SMALL PLATES

Hummus & Tatziki focaccia

Fresh tomato relish

Chicken soup

Wild mushrooms, sweet corn, spring onions and saffron with sourdough

Cauliflower & tahini

Golden cauliflower, sumac and pomegranate

Corn fritters

Beer battered sweet corn, sumac, lime wedge and aioli

BUNS

Truffle & Wild mushrooms bun

Girolles, shiitake, shimeji, chestnut and truffle

Chilli Thai prawn bun

Aioli, coriander and lime

Pork belly bun

Bourbon glaze, apple coleslaw

SALADS

Asian chicken salad

Napa cabbage, watercress, coriander, short crispy noodles and sesame seeds dressing

Truffle burrata

Heritage tomato, charred squash, shaved truffle and sourdough

Rainbow beets

Roasted & pickled heritage beetroot, tomato, walnuts, pomegranate, carrot and sourdough

Crispy calamari

Endives, radicchio, frisée with lime, ginger and miso dressing

CLAY OVEN PIZZA

Carbonara

Pancetta, pecorino cheese cream, baked egg, chives

Truffle & Wild mushrooms

Walnut cream, fior di latte girolles, shimeji and shaved truffle

Burrata and San Daniele ham

Datterini tomatoes, fior di latte cheese

SEAFOOD

Lobster brioche roll

Japanese dressing, chives and fries

Clams & Mussels

Steamed in white wine, cream, lime, chili, garlic and parsley and sourdough

Half grilled native lobster

Ponzu beurre blanc, caramelised lemon and fries

ROTISSERIE & GRILL

Chilean rib eye sandwich

Mixed leaves, crisp shallots, aji panca sauce, ciabatta bread and French fries

Organic rotisserie chicken

Marinated with yoghurt and lime, chicken gravy, roasted carrots, broccolini and sourdough

EXTRAS

Broccolini

Olive oil, salt and lemon

French fries

Sea salt and ketchup on the side

Focaccia

Olive oil, rosemary and sea salt

Pão de queijo basket

Brazilian warm cheesy bread

Tomato, Avocado, Cucumber

Olive oil, lime juice and sea salt

BUNS

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SOFT DRINKS

Coke/Coke Zero/Fanta/Sprite
Still/Sparkling water
Homemade Peach Tea

FRESH JUICES (SQUEEZED TO ORDER)

Fresh juice - Orange, Apple, Carrot, Mandarin
Ginger Shot

BEER DRAFT

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

BEER BOTTLE

Harbour Cornwall Pilsner, 5%
Peroni 4.2%

SPARKLING

Prosecco Millesimato Spumante Extra Dry
Champagne Bernard Remy Brut

WINE

Tempranillo Mesta Organic Spanish - red
Unoaked Chardonnay Berton Australian - white
Pinot Noir Vina Echeverria Chilean - rose

COCKTAILS AND SPRITZ

Nakai's Old Fashioned

Kyoto Oolong Tea infused Cognac Frapin, Bitter, cane sugar syrup

Chai Spice Mule

Stolichnaya Caramel Vodka, ginger shot, chai tea syrup

Lychee Martini

Tanqueray Gin, Kwai Feh Lychee Liqueur, lavender syrup, lime juice

Spicy Margarita

Tequila, agave syrup, chilli peppers, coriander, lime juice

Mulled Wine (served hot)

Red wine, star anise cinnamon

Aperol Spritz

Aperol, Prosecco Sacchetto, soda

Mandarin Spritz

Aperol, Prosecco Sacchetto, mandarin juice

Raspberry Wine Spritzer

Chardonnay, raspberry syrup, soda water

Gin & Tonic

Shweppes 1783 Cucumber Tonic, Hendrick's Gin

Whiskey on the Rocks

Woodford Reserve

Twisted Champagne

Kyoto Oolong infused Cognac Frapin, Bitter, cane sugar syrup, champagne

Love You So Matcha

Matcha, Sae Midori Green Tea infused Drouin Blanche Calvados, apple juice

Bloody Apple Mary

Sae Midori Green Tea infused Drouin Blanche Calvados, tomato juice, carrot juice, vvelemon, kabusecha salt

COFFEE & CHOCOLATE

Espresso

Latte

Flat White

Cappuccino

Americano

Hot Chocholate

HOUSE BOTTLED TEA

Golden Leaf Black tea bottle

Chamomile tea bottle

Kabusecha Green tea bottle

DESSERT

Cheese cake Wild berries and Madagascar vanilla