

## WHILE YOU WAIT

Gordal olives, rosemary, garlic, lemon <i>(ve, gfa)</i>	6
Smokey honey and chilli roasted nuts <i>(v, gfa)</i>	5
Selection of artisan bread, cultured butter, balsamic and oil <i>(v, vea)</i>	7
Padron peppers, lime, seaweed salt <i>(ve, gfa)</i>	6.5
Marinated feta, roquito peppers, sundried tomatoes <i>(v, gfa)</i>	6.5
Crispy fried olives, harissa mayo <i>(ve)</i>	6.5
Hummus, chilli oil, warm flatbread <i>(ve, gfa)</i>	7
Sharing platter: Gordal olives, marinated feta, roquito peppers, sundried tomatoes, hummus, smokey honey and chilli roasted nuts, artisan bread, cultured butter, onion jam, balsamic and oil <i>(v)</i>	26

## TO START

Tuscan king prawns, chilli and garlic cream, spinach, toasted sourdough <i>(gfa)</i>	9
‘Nduja croquetas, harissa mayo	8
Grilled sardines, carrot and samphire fritter, romesco <i>(gfa)</i>	9
Baked feta, roasted tomato and olive sauce, warm flatbread <i>(v, gfa)</i>	7
Seared pear and sprout salad, rocket, cornish blue, sauce gribiche <i>(v, gfa)</i>	7.5

## FROM THE PIZZA OVEN

Neapolitan: tomato sauce, fresh mozzarella, basil	12
Mediterranea: fresh mozzarella, prosciutto, courgette ribbons, roquito peppers, black olives	15
Fiorentina: spinach, black olives, st ewe’s egg, mace, parmesan <i>(v)</i>	13
Funghi: roasted portobello, goats cheese, red onion jam, walnuts, rocket <i>(v)</i>	14
Diavola: Prosciutto, ‘nduja, roquito peppers, feta, harissa mayo	15
Garlic buttered doughballs <i>(v, vea)</i>	5

*Gluten free bases (£1 extra charge) and vegan cheese available upon request*

## TO FOLLOW

Porthleven fish dish, herb gnocchi, braised fennel, wilted leeks and spinach, white wine sauce, capers <i>(gfa)</i>	MP
Cider battered fish, lemon and garlic new potatoes, sauce gribiche, lemon <i>(gfa)</i>	MP
Seafood linguini, white crab, king prawns, clams, samphire, chilli and lemon	25
Miso buttered gnocchi, roasted sprouts and kale, portobello mushroom <i>(v, vea, gfa)</i>	16
Harissa braised lamb shank, apricot and feta orzo, smoked almonds, saffron slaw	24

## ON THE SIDE

Braised fennel, saffron yoghurt, romesco <i>(v, gfa)</i>	6
‘Nduja sprouts <i>(gfa)</i>	6
Miso roasted new potatoes <i>(gfa)</i>	4.5
Buttered winter greens <i>(v, vea, gfa)</i>	4
Rocket and parmesan salad <i>(gfa)</i>	3.5
Seaweed salted fries <i>(ve, gfa)</i>	3.75

## TO FINISH

Cherry and chocolate marquise, honeycomb, coffee cream <i>(v)</i>	7
Muscavado pannacotta, Frangelico raisins, toasted hazelnuts, brown bread crostini	6
Warm figs, orange and cardamom syrup, pistachio granola, coconut sorbet <i>(ve)</i>	7
Affogato: clotted cream vanilla ice cream, chocolate biscotti, shot of espresso <i>(gfa)</i>	6
<i>Add Disaronno</i>	3.5
Cornish cheeseboard, fruit, chutney, crackers	11

