

Truffle & Wild mushrooms 6.5

Shiitake, shimeji, chestnut & truffle

Chilli Thai prawn 6

Aioli, coriander & lime

Pork belly 6

Bourbon glaze, apple coleslaw

☺ Mac Bun 6.5

Beef, cheese, lettuce, special sauce

BUNS

CLAY OVEN PIZZA (ROMAN STYLE)

Carbonara 15

Guanciale Toscano, pecorino, cream, baked egg (Swap guanciale for Sucuk☺)

Burrata & Prosciutto di Parma 16

Datterini tomatoes, fior di latte cheese, 24 months-aged prosciutto

Aubergine Norma 15

Honey glazed Mauve aubergine with salted ricotta & datterini tomatoes

Margherita 13

Homemade tomato sauce, fior di latte cheese, basil

Corn fritters 5

Sumac, lime, aioli

Hummus 6.5

Focaccia

Tzatziki 6.5

Focaccia

Hummus & Tzatziki 12

Focaccia

Golden Cauliflower 7.5

Sumac, tahini

Soup of the Day 9.5

Crispy calamari 11

Fresh lime, aioli

SMALL PLATES

GRILL & ROTISSERIE

☺ Rib eye sandwich 17

Mixed leaves, crispy shallots, aji panca sauce, focaccia & French fries

☺ Organic rotisserie chicken 15

Marinated with yoghurt, lemon and thyme

☺ Asian chicken salad 13

Napa cabbage, watercress, coriander, crispy noodles & sesame seeds dressing

Burrata with pesto heart 14

Puglian burrata stuffed with pesto, heritage tomatoes & focaccia

Crispy calamari 14

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

SEA FOOD

Lobster brioche roll 24

Japanese dressing, chives & French fries

Clams & Mussels 18

Steamed in white wine, cream, lime, chili, garlic, parsley & French fries

Half grilled native lobster 26

Caramelised lemon & French fries

SALADS

Rainbow beets 12

Roasted & pickled heritage beetroot, tomato, walnuts, pomegranate, radish & carrots with sourdough

EXTRAS

French fries 5

A nice tomato salad 6.5

Heritage tomatoes, tropea onions, Sicilian oregano

Mixed Greens & endives 6

Lemon & olive oil vinaigrette

Focaccia 5.5

(SQUEEZED TO ORDER)

SOFT DRINKS

Coke/Coke Zero/Fanta/Sprite 4

Still/Sparkling water 4.5

Homemade Peach iced tea 4

FRESH JUICES

Fresh juice 5.5

Orange, Apple, Carrot, Mandarin

Ginger Shot 4

BUBBLES

Prosecco Millesimato
Spumante Extra Dry 8/36

Champagne Collet Brut NV,
France 58

Passion Fruit (By Drake) 11

Vodka, lemon juice, passion fruit syrup, baby basil

Southern Peach 11

Whiskey, peach syrup, lemon juice, mint

Chai Spice Mule 11

Caramel Vodka, ginger shot, chai tea syrup

Mandarin Spritz 11

Aperol, prosecco, watermelon juice

Spicy Margarita 11

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

Raspberry Wine Spritzer 11

Chardonnay, raspberry cordial, soda water

Gin & Tonic 10

Hendrick's gin, Schweppes 1783 cucumber tonic

COFFEE & CHOCOLATE

Espresso 3

Latte | Flat White | Cappuccino 4.5

Americano 4

Hot chocolate 6

Cheese cake 7.5

Wild berries & Madagascar vanilla

DESSERT

BOTTLE

Harbour Cornwall
Pilsner, 5% 5.5

DRAFT

Harbour Cornwall
Daymer Pale Ale, 3.8% 6

Harbour Cornwall
Lager, 4% 6

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Sauvignon Blanc, Saint Clair
New Zealand - white 9/38

Chardonnay, Berton
Australian - white 7.5/32

Pinot Noir, Vina Echeverria
Chile - rose 8/34

Merlot, Gerard Bertrand
France - red 9/38

WINE

COCKTAILS & CLASSICS

Aperol Spritz 10

Aperol, prosecco, soda water

Lychee Martini 11

Gin, lychee liqueur, lavender syrup, lime juice

Negroni 11

Gin, Campari, sweet vermouth

Bellini 11

Prosecco, white peach puree

Old Fashioned 11

Tea-infused cognac, bitter, simple syrup

Golden Leaf Black tea bottle 4.5

Chamomile tea bottle 4.5

Midori Green tea bottle 4.5

**HOUSE
BOTTLED
TEA**