

GLUTEN-FREE MENU

DF - can also be made without dairy

Our menu has been carefully curated for you by our Head Chef, Sam Smith, alongside Paul Ainsworth, sourcing incredible Cornish produce using Mediterranean cooking techniques. We have kept you, our guests, in our minds and hearts when we consider our menu, we hope you have a wonderful meal with us.

SMALL PLATES

Perfect for sharing as starters or as your main meal,
graze away to your heart's content

PASTA

Sobrasada – £10 / £17 DF

Penne pasta, pork shoulder,
fresh basil, chilli, tomato

Slow-cooked beef ragu – £11 / £19 DF

Penne pasta, chimichurri dressing

Vongole – £13 / £24 DF

Penne pasta, palourde clams, pickled fennel,
chilli & garlic

Beech-smoked anchovies – £8.5
Cabernet sauvignon vinaigrette, parsley

Duroc rib – £9

Iberian pork, PX barbecue glaze

Minestrone del Contadino – £10 DF

Smoked pancetta, penne pasta, cannellini
beans, winter root vegetables, green pesto,
veal stock, grilled toast

Line-caught BBQ mackerel – £11

Grilled sourdough, red chilli, tomato,
pickled onion salsa, pesto mayonnaise

Grilled octopus – £13.5

Romesco sauce, pimenton

Gordal olives – £6.5 DF

Extra virgin olive oil, lemon, thyme

Grilled garlic bread – £7.5 DF

Slow-cooked garlic butter, parsley,
Cornish sea salt

Baked Yukon Gold – £11

Slow-cooked beef ragu, sour cream,
Parmesan, chives

Sicilian arancini – £11

Crisp bolognese & Parmesan risotto,
truffle mayonnaise

Dehesa solana

Hand-carved acorn-fed Iberian cured
ham, Served with grilled wholemeal,
hazelnuts, capers and cultured butter

15g / 20g – £15 / £17

MEAT | FISH

Cornish land & Cornish waters

Beef-burger – £19 DF

Grilled aged rib patty, glazed shortrib, crisp onion ring, fontina
cheese, tomato & onion seed chutney, pickles, skinny fries

Philip Warren & Son pork chop – £26.5 DF

Cider & thyme apple, Cornish sea salt, crackling, chimichurri

Market Fish – £27.5

Cafe de Paris butter, Iberian chorizo, basil

Philip Warren & Son

800g Rib of Beef (for two) DF

Black truffle fries, chimichurri corn over coals,
'Good Earth Grower's' Parmesan salad

SIDES

Skinny fries – £4 DF

Cornish sea salt

Caffè Rojano fries – £5.5

Seaweed, rosemary, Parmesan,
triple mustard mayonnaise

Hispi cabbage – £6.5 DF

Picos blue, Cabernet sauvignon
vinaigrette, crispy onions

Corn over coals – £7.5 DF

Chimichurri dressing, fresh chilli

Good Earth Growers salad – £7.5 DF

Cabernet sauvignon vinaigrette, Parmesan,
aged balsamic

PIZZA

Our handmade gluten-free dough, cooked in our Gozney
oven with a lovely crisp finish

Margherita – £13

Buffalo mozzarella DOP, Parmesan, fresh basil,
extra virgin olive oil

Fiorentina – £15.5

Mascarpone, garlic oil, spinach, olives, soft-boiled St. Ewe
egg, grated nutmeg, Parmesan

Chorizo & Feta – £15.5

Pickled red onions, red chillies,
Parmesan, parsley

Diavola – £16.5

Salami, roasted red peppers, green chillies, jalapeños

Quattro Formaggi – £16.5

Buffalo mozzarella DOP, Parmesan,
goat's cheese, Picos blue

Funghi – £18

Portobello mushrooms, Parma ham, Picos blue,
aged balsamic, rocket, lemon zest

Please make our team aware of any other dietary requirements,
we will be happy to help

DRINKS MENU

HUGO

Prosecco ~ St Germain
Mint

MARTINI

Tarquin's gin ~ Martini extra dry
Gordal Olive

COCKTAILS

£13

CAFFÈ SPRITZ

Prosecco ~ Campari
Martini Rosso ~ Soda

NEGRONI

Tarquins gin ~ Campari
Martini Rosso

MANHATTAN

Maker's Mark ~ Martini Rosso
Bitters

BELLINI

Prosecco ~ Peach purée

WINES

WHITE

2019 Catarratto, Casa Mia,
Sicily, Italy

Stone fruit ~ Grapefruit ~ Crisp
125ml £5 | 175ml £7.25 | Bottle £24

2020 Cantina di Monteforte,
Soave Classico, Italy

Citrus ~ Almond ~ Crisp
125ml £6 | 175ml £8.25 | Bottle £30

2019 Pinot Grigio, Ponte del Diavolo,
Pavia, Italy

Pear ~ Nuity ~ Sherbet
125ml £7 | 175ml £9.25 | Bottle £35

2020 Albarino, Bodegas Gallegas,
'Sentidino' Riax Baixas, Spain

White peach ~ Tangerine ~ Refreshing
125ml £7.5 | 175ml £9 | Bottle £43

2020 Chardonnay '16 Stops',
Adelaide, Australia

White peach ~ Apple ~ Textured
125ml £8 | 175ml £9.5 | Bottle £38.5

Marlborough Sauvignon Blanc,
Framingham, New Zealand

Tropical fruit ~ Bitter lemon ~ Aromatic
125ml £10 | 175ml £12.5 | Bottle £49.5

2017 Saint-Veran, Domaine Corsin,
Burgundy, France

White flowers ~ Yellow fruit ~ Bright
Bottle £75

2018 Macon Verze, Domaines
Leflaive, Burgundy, France

Toasted nuts ~ Lemon curd ~ Vibrant
Bottle £110

SPARKLING

Prosecco Spumante Extra Dry,
Ca' di Alte, Veneto, Italy

Lemon ~ Ripe Apple ~ Flowers
Glass 125ml £9 | Bottle £43

2018 Camel Valley Pinot Noir
Rosé Brut, Cornwall

Strawberry ~ Lemon ~ Red apple
Glass 125ml £17.50 | Bottle £70

Pol Roger Champagne,
Reserve Brut, France

Tart apple ~ Vanilla ~ Brioche
Glass 125ml £18 | Bottle £92

ROSE

Monastrell Rosado, Molinico
Loco, Murcia, Spain

White fruit ~ Citrus ~ Soft
125ml £5 | 175ml £7 | Bottle £25

Cuveé Alexandre, Château Beaulieu
Rosé, Southern France

Apricot ~ Peach ~ Dry
125ml £10 | 175ml £12 | Bottle £50

RED

2020 Merlot/Corvina,
Ponte Pietra, Veneto, Italy

Plum ~ Cherry pie ~ Soft
125ml £5 | 175ml £6.5 | Bottle £25

2020 Organic Monastrell, Familia
Castaño, Murcia, Spain

Ripe plum ~ Blueberries ~ Spice
125ml £6 | 175ml £7.5 | Bottle £28.5

2020 Shiraz '16 Stops', Adelaide,
Australia

Spice ~ Cassis ~ Plump
125ml £7 | 175ml £8.5 | Bottle £39.5

2018 Rioja Crianza, Bodegas LAN,
Rioja Alavesa, Spain

Red fruit ~ Licorice ~ Silky
125ml £8 | 175ml £11.5 | Bottle £49.5

2018 Altos Las Hormigas
Malbec, Mendoza, Argentina,

Violet ~ Red fruit ~ Juicy
Bottle £51

2015 Haut-Médoc, Les Hauts de
Perganson, Bordeaux

Cassis ~ Sweet spice ~ velvet
Bottle £60

Mercurey 1er Cru 'Les Puillets',
Château de Santenay, Burgundy

Redcurrant ~ Kirsch ~ Elegant
Bottle £85

2018 Moonlight Race
Pinot Noir, Burn Cottage,
Central Otago, New Zealand

Mulberry ~ Wild thyme ~ Savoury
Bottle £125

SPIRITS

25ml

Tarquin's Original gin – £5.5

Tarquin's Blood Orange gin – £6

Otterbeck Cotton Gin – £7.5

Absolute vodka – £3.85

Konik's Tail vodka – £5

Koko Kanu Rum – £3.85

Havannah Club 3 y/o White rum – £3.85

Havannah Club 7 y/o Dark rum – £4.75

Tarquins Twin Fin Rum – £4.75

Maker's Mark Kentucky bourbon – £5

Macallan Highland single-malt – £6.5

Paul Ainsworth's 'Daring' Gin – £8.5

BEER | CIDER

FROM THE KEG

Sharp's Offshore Pilsner Pint – £5.70

FROM THE BOTTLE

Sharp's Doom Bar – £5.25

Aspall Premier Cru Cyder – £5.25

Brewdog Nanny State
low alcohol beer – £7

Alhambra Reserva 1925 Lager – £7

SOFT DRINKS

Appletizer – £4

Folkington's Fruit Juices – £4.95

Orange ~ Apple ~ Cranberry

Cornish Orchards Sparkling – £4.95

Cloudy Lemonade ~ Elderflower Presse

Luscombe Raspberry Crush – £5.5

Bundaberg Ginger Beer – £5.95

Big Tom Tomato Juice – £4

Fever Tree Soda & Tonic Waters – £3.85

WATER

Acqua Panna Still – £4.5

San Pellegrino Sparkling – £4.5