

LUNCH

APERITIFS

Cornish Limoncello Spritz - St Ives limoncello, Prosecco, soda 13

Botivo - signature serve - soda, orange wedge (0%) 8

Pierre Mignon Grand Reserve 1er Cru Champagne (125ml) 14

Manzanilla 'I Think', Equipo Navazos (100ml) 9.5

SNACKS

Olives, smoked salt, preserved lemon (v/vo) 6

Ruin garlic & rosemary focaccia, extra virgin olive oil (v/vo) 6

Spanish Gilda - olive, anchovy, pickled pepper (2pcs) 5

SMALL PLATES

Dressed white crab, toasted brioche, shaved fennel and dill, brown crab aioli 15

Braised pork cheeks, celeriac purée, piccalilli, jus, pork crisps 14

Orecchiette, hazelnut pesto (v/vo) 12/18

Chorizo, chickpeas, red wine, honey, crispy shallots 14

Classic fish stew, samphire 18/25

Wood roasted potatoes, bravas sauce, confit garlic aioli (v/vo) 8

Salt baked beetroot, whipped ricotta, bitter leaves, candied walnuts, orange dressing (v/vo) 12

Ruin soup of the day, toasted focaccia (v/vo) 12

LARGE PLATES

Cornish crab linguine 29

Aubergine parmigiana, basil pesto, pangrattato (v/vo) 26

Cornish hake, wood roasted potatoes, seasonal greens, shellfish bisque, shaved fennel 28

Fish sharer plate - SC Dogs cured trout, dressed crab, mackerel pâté, crevettes, anchovies 36

PIZZAS

Add n' duja 3 / Ruin chilli oil 1 / herb mayo 1 / garlic aioli 1 / rocket, tomato & parmesan salad 7

Fior di latte, basil 19

Pepperoni, roquito peppers, chilli 22

Goats cheese, caramelised red onion, spinach 22

Anchovy, capers, crispy onion, dill 22

Rosemary marinated chicken, Iberico chorizo,
cherry tomatoes 22

Wild mushrooms, Gorgonzola, garlic,
white onion, rocket 22