

LUNCH

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

Pentire Coastal Spritz -
blood orange, sea rosemary, bay, soda (0%) 9

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

Manzanilla 'IThink', Equipo Navazos (100ml) 9.5

Cornish Olive Stall mixed olives (v/vo) 8

Toasted sourdough, olive oil, balsamic glaze (v/vo) 9

Homemade soup of the day, toasted sourdough (v/vo) 12

Dressed white crab bruschetta, pine nuts, pickled fennel, brown crab mayonnaise 18

Chorizo sausage, chickpeas, red wine, honey, crispy shallots, toasted sourdough 14

Caponata, basil pesto, sun-dried tomato tapenade, wood fired flatbread (v/vo) 12

SHARING PLATES FOR TWO

Seafood - Tresco honey spiced rum cured sea trout, dressed crab, crevettes, mackerel pâté, mixed seafood salad, pickled fennel, herb mayonnaise, dressed mixed leaves, sourdough 35

Charcuterie & cheese - rosemary salami, Suffolk chorizo, prosciutto, Cornish Gouda, Helford Blue, olives, sundried tomatoes, houmous, artichokes, mixed nuts, dressed mixed leaves, sourdough 34

Mezze - Cornish Davidstow, feta, marinated aubergine, pickled fennel, olives, sundried tomatoes, houmous, artichokes, mixed nuts, dressed mixed leaves, wood fired flatbread (v/vo) 32

MAINS

Classic fish stew - mussels, prawns, squid, monkfish, samphire, toasted ciabatta 29

Market fish, wood-fired new potatoes, tenderstem broccoli, puttanesca, herb oil POA

Cornish crab linguine, brown crab butter, cherry tomatoes, white wine, chilli 29

Tresco butternut risotto, roasted butternut squash, garden peas, Cornish cheddar, pumpkin seeds, sage (v/vo) 25

Linguine carbonara - St Ewe eggs, pancetta, parmesan 26

WOOD-FIRED PIZZAS

Add spicy 'Nduja 3 / Herb mayo 1.5 / Ruin chilli oil 1

Fior di latte, fresh basil (v/vo) 17

Goat's cheese, caramelised red onion,

Fior di latte, spinach (v) 18

Speck, mushrooms, Gorgonzola,

Fior di latte, truffle oil, rocket 20

Rosemary marinated chicken, chorizo,

Fior di latte, cherry tomatoes 20

Pepperoni, peppers, Fior di latte, fresh chilli 19

Anchovy, capers, crispy onions, olives, Fior di latte, dill 19

Artichokes, olives, feta, Fior di latte, spinach (v/vo) 19

SALADS

Goat's cheese, roasted beetroot, pickled radicchio, apple, walnuts, honey & mustard dressing (v/vo) 12/20

St Ives mackerel niçoise - St Ewe egg, romaine, green beans, Cornish new potatoes, olives, balsamic dressing 20

SIDES

Wood fired potatoes, truffle oil, Cornish Davidstow (v/vo) 8

Cavolo nero, courgette, tenderstem, garden peas, garlic & chilli (v/vo) 8

Corn on the cob, chilli & smoked paprika butter (v/vo) 8

Rocket, cherry tomato, Parmesan, balsamic dressing (vo) 8