






**FROM THE PIZZA OVEN**

Gluten free base £2 surcharge

<b>OUR MARGHERITA</b>	 Pinot Grigio   Pinot Grigio Blush	<b>10.5</b>
Neapolitan sauce, mozzarella cheese, shaved Grana Padano (v)		
<b>THE VEGAN</b>	 Vinho Verde	<b>13.5</b>
Vegan mozzarella, courgette, pesto, wild mushrooms, rocket and roquito peppers (ve)		
<b>MEAT FEAST</b>	 Malbec   St Emilion	<b>14</b>
Smoked Pancetta, milano salami, chorizo, nduja with rocket, roquito peppers and mozzarella		
<b>THE CORNISHMAN FOUR CHEESE</b>	 Chateau Routas Provence Rosé   Merlot	<b>12.5</b>
Davidstow cheddar, Helford blue, Brie and Yarg with red onion jam, pink onions and rocket (v)		
<b>HAWAIIAN</b>	 Turtle Bay Sauvignon   Tempranillo/Cabernet	<b>12.5</b>
Parma ham, smoked pancetta, pineapple, pink onions with mozzarella		

**SIDES & PASTIES**

<b>GARLIC &amp; MOZZARELLA HERBED FLATBREAD (v, ve)</b>	<b>5</b>	<b>SKINNY FRIES</b>	<b>4</b>
		with Cornish sea salt (ve, gf)	
<b>MARINATED OLIVES</b>	<b>5.5</b>	<b>DIRTY FRIES</b>	<b>6.5</b>
Hummus with artisan breads (ve, gf)		 Tempranillo/Cabernet	
<b>ROCKET SALAD</b>	<b>4.5</b>	with pulled pork and Offshore lager cheese	
 Vinho Verde		<b>CORNISH PASTIES (STEAK / VEGAN)</b>	<b>4.25</b>
with tomatoes, shaved Grana Padano dressed with Olive oil and balsamic (v, gf)		Traditional Cornish pasties baked in-house (ve)	

***Please see our blackboard for additional options, made fresh daily.***

We focus on sourcing our ingredients locally. Please see our website for our list of suppliers.  
Dishes may sometimes change or sell out as we order little and often to keep them as fresh as possible.

ve - vegan or can be made vegan  
v - vegetarian  
gf - can be made gluten free

**WILDLIFE CHALLENGE**

To learn more about our local wildlife and have a go at our wildlife challenge, please visit our website.



Keep an eye out for our specially selected 'perfect pairings' when ordering your food. Cheers!

Please let a member of the team know if you have any allergy issues or food preferences. We are always happy to help.

## BEER &amp; CIDER

	Half	Pint		
PRAVHA 4%	2.55	4.8	DOOMBAR ALE 500ml 4.3%	4.8
OFFSHORE 4.8%	2.75	4.9	ESTRELLA 330ml 4.6%	4.2
HIDDEN BREWERY LAGER 3.8%	2.5	4.75	CORONA 330ml 4.5%	4.2
ATLANTIC 4.5%	2.75	4.9	BECKS BLUE 275ml 0.05%	3.5
HIDDEN BREWERY NEIPA 5.6%	2.75	5.5		
SHARPS COLD RIVER CIDER 4.5%	2.55	4.8		

## GIN

	25ml
JUST GIN	4
TARQUINS ask for flavours	4.5
ST IVES GIN	5.5
GORDONS PINK	3.6
BOMBAY SAPPHIRE	4
TANQUERAY	4
HENDRICKS	5

## SPIRITS

	25ml
BACARDI	3
MORGANS DARK	3.5
OLD J SPICED	3.5
ABSOLUT VODKA	3.5
JACK DANIELS	3.5
COURVOISIER	4
JAMESONS	3.5

If you can't see your favourite - just ask the team

## SOFTS

	Half	Pint
PEPSI/PEPSI MAX/LEMONADE	2	2.5
COKE/DIET COKE GLASS BOTTLES 330ml		3
APPLETISER 330ml		3
MARLISH SPARKLING 330ml		2.5
Brazilian Orange, Sicilian Lemon, Raspberry, Elderflower, Ginger Ale		
J20 275ml		3
Apple & Raspberry, Orange & Passionfruit, Apple & Mango		
FRUIT JUICE	2.5	4
Apple, Orange		
MARLISH STILL/SPARKLING WATER CANS 330ml		1.5
FEVERTREE TONICS 200ml		2.4

## HOT DRINKS

	Single	Double		Kids
ESPRESSO	2	2.5	HOT CHOCOLATE	2 3.5
MACCHIATO	2	2.5	DELUXE HOT CHOCOLATE	2.5 4
AMERICANO		2.5	CHAI LATTE	3.5
FLAT WHITE		3	BABYCINO	1
LATTE		3	TEA	2
CAPPUCCINO		3	SPECIALITY TEAS	2.3
MOCHA		3.5	Alternative milks +0.3	

## APRÈS

The perfect end to your meal.

ESPRESSO MARTINI	9
Vanilla Vodka, Khalua, Frangelico, Double Espresso, Vanilla Syrup	
OL' SMOKEY OLD FASHIONED	9
Bourbon Whiskey, Honey, Orange, Burnt Cinnamon, Bitters	
LIMONCELLO	4
Homemade & Delicious Over Ice	

If you have a favourite in mind - please ask our waiting staff or bartenders

## WINE

## WHITE

	175ml	250ml	Bottle
I CASTELLI PINOT GRIGIO DELLE VENEZIE D.O.C Italy	4.75	6.5	19
Green apple and lime flavours, fresh with a lovely light minerality and easy drinking			

JANELAS ANTIGAS VINHO VERDE Portugal	5.2	7.2	21
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An exciting and refreshing wine that perfectly combines the aromas of four of the most famous grape varieties of the region resulting in a very fresh and fruity wine, with a balanced acidity. Its great for pairing with salads, fish and seafood dishes or can be served on its own

CAPE TO CAPE BARREL FERMENTED CHENIN BLANC 2019 South Africa	6	8.5	26
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The nose shows lemon, fynbos and a hint of honeysuckle while the palate is medium-bodied with bright acidity and a gently savoury finish

TURTLE BAY SAUVIGNON BLANC New Zealand	7	9.5	28
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A great example of this classic New Zealand Marlborough, with gooseberry and grapefruit flavours and a crisp, refreshing aftertaste

VIÑAS DEL VERO COLECCIÓN GEWURZTRAMINER Spain			30
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A wonderful aromatic white that is perfect with any Asian style dish, a beautifully balanced wine with a lingering aftertaste

## RED

	175ml	250ml	Bottle
ALTOZANO TEMPRANILLO CABERNET SAUVIGNON Spain	4.75	6.5	19

Deep cherry red colour with hints of violet. Aromas of chocolate and liquorice and a smooth finish

I CASTELLI MERLOT Italy	5.2	7.2	21
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Bright ruby red colour, aromas of raspberry and huckleberry, with great fruit content SWA Silver Award

CAPE TO CAPE OLD BUSH VINE CINSULT 2019 South Africa	6	8.5	26
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This wine offers enchanting strawberry, red cherry and vibrant earthy notes on the nose, these flavours carry forward to a silky palate with ripe fruit and subtle cedar oak

PECADO ESTATE MALBEC Argentina			28
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Red cherries, blackcurrants and herb aromas, soft tannins and subtle acidity support the well-rounded flavours of plums, mulberries and cherries

CHATEAU ROBIN LUSSAC SAINT EMILION France			30
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Garnet colour and a multi-layered nose of rich fruit and spice lead in to an elegant palate showing bramble fruit with undertones of vanilla

## ROSÉ

	175ml	250ml	Bottle
I CASTELLI PINOT GRIGIO BLUSH DELLE VENEZIE D.O.C Italy	4.75	6.5	19

Slightly mineral, soft and persistent with fruity notes and light aromatics SWA Bronze Award

CHATEAU ROUTAS PROVENCE ROSÉ France			28
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A wonderfully dry styled rosé with flavours of melon and strawberry, goes perfectly with sunshine!

## SPARKLING WINE

	20cl	75cl
PROSECCO, FAMIGLIA BOTTER D.O.C EXTRA DRY Italy	8.5	25
Delicious floral and delicate flavours, with a fine mousse		

## CHAMPAGNE

	Bottle
BOLLINGER BRUT SPECIAL France	80
This wine shows incredible smooth and creamy fruit with an elegance and finesse equalled by very few other Champagnes	

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We make all our syrups in house  
and use fresh ingredients

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## **RUM AND GINGER MOJITO 9**

Rum, fresh ginger & honey syrup, lime, ginger beer, fresh mint

## **PASSIONFRUIT & YUZU MARTINI 9**

Vanilla vodka, passoa, passionfruit puree, yuzu syrup, lime

## **ELDERFLOWER-LIMONCELLO SPRITZ 9**

St Germain elderflower, house-made limoncello, lemon juice, fresh mint, soda

## **GRAPEFRUIT TWIST 9**

Tanqueray, triple sec, fresh pink grapefruit, simple syrup

## **PINA COLADA MARTINI 9**

Old J pineapple, fresh pineapple, coconut, cherry

## **APEROL SPRITZ 9**

Aperol, prosecco, soda, orange

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## **MOCKTAILS**

Treats for those who prefer 0% - still maintaining the deliciousness of our cocktails

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## **SUMMER MUDDLE 5**

Fresh berries, sicilian lemon, yuzu syrup

## **APPLE & GINGER NOJITO 5**

Apple juice, ginger syrup, lime, fresh mint

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