



Dinner Menu

Aperitif

Aperol Spritz

Aperol | Prosecco | Soda Water

11

Ruby Spritz

Wave Length Ruby | Tonic | Orange (Non-Alc)

7.5

Rhubarb & Raspberry Spritz

Wave Length Ruby | Rhubarb & Raspberry Tonic | Sugar (Non-Alc)

7.5

Antipasto

Sourdough

Da Bara Sourdough with Galbus Olive Oil (V)

6

Falino Salami

Thick sliced salami, pickles

5

Puglian Olives

Giant green puglian olives (VG)

4.5

Arancini

Lemon & sage with lemon aioli

7.5

Lardo con Bruschetta

Whipped pork butter with hazelnuts & rosemary

5

Anguria Insalata

Watermelon, feta, mint & tarragon pesto (V)

7.5

Buffalo Mozzarella

Calabrian mozzarella with heritage tomatoes & basil (V)

8

Sarde Croccanti

Crispy Cornish sardines with lemon aioli & sage

7

Cornish Crab Bruschetta

Cornish crab with nduja aioli on sourdough bruschetta

16

Two Year Aged Prosciutto

With crispy violet artichokes, rocket, pecorino

12

Insalata Cesare

Caesar Salad, with baby gem, anchovies, parmesan & lardo crotons

8.5

Secondo

Butterflied Mackerel

Shaved hispi cabbage, pistachio, orange & mint

18

8oz Cornish Rib Eye

With skin on fries, rocket, parmesan & porcini butter

29

Braciola di Maiale

Belly pork, with creamy cannellini beans, burnt peach & salsa verde

23

Polpette di Melanzane

Aubergine dumplings with arrabbiata sauce & goats cheese (V)

17

Primi

Our pasta is made fresh every day with the best 00 flour & organic eggs.

Anolini

Westcombe ricotta, charred new season sweetcorn & oregano (V)

15

Bucatini

With roasted datarini tomatoes, nduja & mascarpone

16

Seaside Tagliarini

With mussels, hake, mackerel & lemon pangrattato

22

Fettuccini

With 8 hour Cornish beef ragu, horseradish, parmesan & crispy rosemary

18

Troffi

Braised Squid "Gennaro style" with tomatoes, capers, olives, chilli

19

The Atlantic, Atlantic Mews, New Polzeath PL27 6UX

Please notify your server of any allergies or dietary requirements



Pizza

Our amazing pizza dough is made with the best 00 flour
& fermented for 24 hours.

	12"	20"		12"	20"
Margarita			Barbabetola e Noce		
Buffalo mozzarella, basil & San Marzano tomatoes (V)	14	26	Sweet beetroot, whipped goats cheese, walnut & rosemary (V)	15	28
Pepperoni			Funghi e Gorgonzola		
Crispy pepperoni, fior di latte & San Marzano tomatoes	15	28	Dressed chestnut mushrooms, gorgonzola, mozzarella, truffle & miso glaze (V)	15	28
Nduja			Pesca e Coppa		
Spicy Calabrian nduja, mozzarella, honey & tomato	15	28	Dry aged coppa, Italian peach, garlic oil feta, rocket	16	32
Capesante e Piselli			Fennel alla Romana		
Cornish scallops, white wine cream sauce, peas & fior fi latte	16	32	Garlic oil, cured fennel, anchovies, lemon & rocket	15	28

Garlic Bread

Garlic butter, mozzarella & parmesan 11

Atlantic Fries

Rosemary salt (VG) 5

Dessert

Tiramisu

Sweet mascarpone, Savoiardi biscuits, coffee & rum (V) 8

Dark Chocolate Mousse

Dark chocolate mousse with yogurt & crispy buckwheat (V) 8

Lemon Polenta Cake

With Creme Fraiche (V) 7

Vanilla Panna Cotta

Taralli biscuit & roasted new season plums 7

Treleavens Cornish Ice Cream

Pistachio

Cherry

Madagascan Vanilla

Chocolate

2 per scoop