



Lunch Menu

Aperitif

Aperol Spritz

Aperol | Prosecco | Soda Water

11

Ruby Spritz

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

7.5

Campari Spritz

Campari | Prosecco | Soda Water

11

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 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 sardines with lemon aioli & sage

7

Cornish Crab Bruschetta

Cornish crab with nduja aioli on sourdough bruschetta

16

Two Year Aged Prosciutto

With grilled violet artichokes, rocket & pecorino

12

Insalata Cesare

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

8.5

Grazing Boards

Antipasto Carni

Selection of cured meats, cheese, pickled vegetables & sourdough

22

Antipasto Verdi

Selection of roasted vegetables, cheeses & sourdough (V)

17

Focaccia Sandwiches

Prosciutto

Prosciutto, mozzarella cheese & rocket

16

Salmone e Ricotta

Smoked salmon with whipped ricotta lemon & rocket

16

Pomodoro

Heritage tomatoes, mozzarella & rocket pesto (V)

14

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



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 di latte	16	32	Garlic oil, cured fennel, anchovies, lemon & rocket	15	28
Garlic Bread			Atlantic Fries		
Garlic butter, mozzarella & parmesan	11		Rosemary salt (VG)	5	

Dessert

Tiramisu			Dark Chocolate Mousse		
Sweet mascarpone, Savoiardi biscuits, coffee & rum (V)	8		Dark chocolate mousse with yogurt & crispy buckwheat (V)	8	
Lemon Polenta Cake			Vanilla Panna Cotta		
With Cornish clotted cream (V)	7		Taralli biscuit & new season roasted plums	7	

Treleavens Cornish Ice Cream

Pistachio

Cherry

Madagascan Vanilla

Chocolate

2 per scoop