



### *CV Royale*

Camel Valley rose brut,  
griottine cherry kirsch  
£12

### *Chef's Old Fashioned*

Smoked, spiced Cornish rum,  
sugar syrup,  
bitters, orange  
£9

### *Raspberry Fizz*

Tarquin's rhubarb & raspberry  
gin, raspberry cordial, lime juice,  
prosecco  
£9

### **To start...**

Whipped smoked cod roe, Da Bara sourdough	£6
Black & blue onglot, wild watercress, pickled jalapenos, smoked Old Winchester	£8.5
Smoked burrata, heritage tomatoes, pangritata, fennel, good olive oil	£8
Raw brill, burnt orange, chilli, pickled beets, fennel	£9
Smoked Loch Duart salmon pastrami, sourdough, cucumber pickle	£9

### **St Kew classics...**

St Kew aged short rib cheeseburger, relish, beef fat onions, potato roll, fries	£16.5
Smoked buttered Porthilly mussels, sea herbs, fries, sourdough	£19
Beer battered haddock, crushed peas, jalapeno tartare, hand-cut chips	£17.5
Low 'n' slow short rib, seaweed pickled cabbage, fries	£19

### **From the fire...** today's wood is **apple** (*burns hot with a mild smoky, sweet flavour*)

Smoked 14oz sirloin on the bone (rare), burnt onion butter, fries	£29
Hot smoked lamb rump, charred spring greens, chimichurri peas	£28
Wood fired day boat fish, brown shrimp & sea herb brown butter	MP
Charred hispi, smoked hummus, chopped nuts, Old Winchester, chive emulsion	£16

### **The bit on the side...**

Brown buttered greens	£4	Tenderstem, anchovies, chilli, almond	£5
Smoked herby new potatoes	£4	Ember roasted carrots, chilli, coriander	£4
St Kew fries	£4		

### **After...**

Smoked panna cotta, honey berries	£8
Cornish strawberry pavlova, clotted cream	£8
Chocolate torte, smoked crème fraiche, hazelnuts	£8
Smoked ice cream, Pedro Ximenez	£6
Our ice creams & sorbets (3 scoops)	£4.5
Smoked Helford Blue, St Kew chutney, honey, fruit loaf	£8