

LUNCH MENU

Da Bara bread, whipped butter, smoked salt DAGL £6 Marinated olives, rosemary & garlic £5 Crispy buttermilk cauliflower, Korean sauce, spring onion £8

TO START		
Seasonal soup, toasted focaccia, Cornish rarebit DAGL		£10.5
Crispy buttermilk pheasant, miso mayonnaise, carrot & cucumber kimchi GL		£11
Goats curd, beetroot, apple, roasted walnuts, fennel, honey DA NUTS		£12
Chicken & leek croquette, Caesar dressing, old Winchester cheese, smoked anchovy GL DA		£12
Smoked mackerel pate, seaweed, kohlrabi, cucumber, fennel bread GLDA		£12
Spiced lamb scotch egg, butter curry sauce DA		£12
Paprika cured gurnard, pickled peppers, smoked almonds, yoghurt DA		£13
MAIN COURSE		
Woodland mushroom and crown prince squash risotto, Winchester cheese GLDA		£19
St Kew Cheeseburger, smoked brisket, house relish, bur	ger sauce, fries _{GL DA}	£19
Battered haddock, chunky chips, crushed garden peas, tartar sauce DA		£22
Ploughman's – ham, pork pie, smoked cheddar, pickled onions, piccalilli, cheese scone GLDA		£18
Smoked haddock chowder, hake, mussels & clam, bacon, sweetcorn, bread GLDA		£28
8oz Flat iron steak, skinny fries, chimichurri & salad		£23
Westcountry gammon steak, St Ewe egg, garden peas, chunky chips, pineapple relish		£18
OPEN SANDWICHES (served with skinny fries)		
- Flat iron steak, salad, peppercorn sauce, crispy onions GLDA		£18
- Chargrilled vegetables, hummus, salad, lemon, garlic $\&$ coriander dressing $_{\mbox{\tiny GL}}$		£16
SIDES £6		
Chunky Chips	Skinny fries	
New potatoes	House salad	
Seasonal greens, garlic oil	Chantenay carrots, chimichurri	
	Chantenay carrete, chimnenan	
DESSERTS A coloration of Councida Los arrows & coulocte (2 cocone)		
A selection of Cornish Ice-cream & sorbets (3 scoops) DA		£7
Fig leaf brulee, port and fig compote, amaretti biscuit GLDANUTS		£8.5
St Kew tiramisu, Twin Fin coffee liquor DAGL Banoffee, banana, caramel & chocolate GLDA		£8.5 £8.5
St Kew chocolate bounty bar, pineapple sorbet GL		£8.5
Home-made sticky toffee pudding, rum toffee sauce, Cornish clotted cream GLDA		£8.5
Cornish blue moon, port poached pear, rosemary & sea salt pecans, apple chutney GLDA NUTS		£0.5 £12
Pedro Ximénez 100ml "paired with our bounty bar"		£9.5
Niepoort, LBV 2016 port 70ml "try this with "cheese"		8 2
Muscat, Rutherglen 100ml "great pairing alongside our "sticky toffee pudding"		£9