



Porthilly Oysters

£4.50 each, £24 for 6
 Nduja, baked, pangritata
 Ginger beer granita, burnt lime
 Raw, burnt lemon

Bar Snacks

Chipotle birch sap nuts £3
 Smoked, marinated nocellara olives £4
 Pork skin, apple sauce £3

To start...

Whipped smoked cod roe, Da Bara sourdough	£6
Black and blue onklet, watercress, pickled jalapeno, smoked Old Winchester	£8.5
Burrata, heritage tomatoes, pangritata, fennel, good olive oil	£10
Raw brill, burnt orange, chilli, pickled beets, fennel	£9
Smoked Loch Duart salmon pastrami, sourdough, cucumber pickle	£9
Ember roasted Cornish octopus, nduja, sea herbs, Da Bara sourdough	£10

St Kew classics...

St Kew rib dog, beef fat onions, melted cheese, pickles, fries	£16.5
Smoked buttered porthilly mussels, sea herbs, fries, sourdough	£19
Beer battered pollock, 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), XO butter, fries	£29
Hot smoked lamb rump, charred vegetables, ember roasted minted peas	£28
Wood fired day boat fish, morel & smoked chicken sauce	MP
Charred hispi, curry sauce, pangritata, wild herbs	£16

The bit on the side...

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

After...

Smoked crème caramel, birch sap seeds	£8
Cornish strawberry pavlova, clotted cream	£8
Chocolate torte, smoked crème fraiche, hazelnuts	£8
Lemon tart, blood orange, charred meringue	£8
Our ice creams & sorbets (3 scoops)	£4.5
Smoked Helford Blue, St Kew chutney, honey, fruit loaf	£8