



Porthilly Oysters

£4.50 each or £24 for 6

Burnt lemon & tabasco,

Ginger beer granita,

Seaweed mojo

To start...

Whipped smoked cod roe, Da Bara sourdough	£6
Black & blue onglot, wild watercress, pickled jalapenos, smoked Old Winchester	£8.5
Burrata, heritage tomatoes, pangritata, fennel, good olive oil	£10
Ross Geach's padron peppers, cider vinegar, crispy shallots	£7
Smoked Loch Duart salmon pastrami, sourdough, cucumber pickle	£9
Raw line caught brill, burnt orange, chilli, pickled beets, fennel	£9

St Kew classics...

St Kew cheeseburger, relish, beef fat onions, potato roll, fries	£16.5
Brown 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*)

Hot smoked 14oz sirloin on the bone (rare), Café de Paris butter, fries	£29
Wood fired day boat fish, brown shrimp & caper beurre noisette	MP
Charred hispi, smoked hummus, chopped nuts, Old Winchester, chive emulsion	£16

The bit on the side...

Brown buttered greens	£4	St Kew fries	£4
Smoked herby new potatoes	£4		

After...

Smoked panna cotta, raspberries, raspberry sorbet	£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