



### Nibbles...

Sourdough, chicken skin butter £6.5    Nocellara olives £4    Pork puffs, apple sauce £4

### Small plates...

Raw scallop, ponzu, brown crab emulsion, apple	£12
Smoked Loch Duart salmon, horseradish, grilled fennel	£10
Chicken Caesar salad, anchovies, parmesan, croutons	£12
Beef fat onion tart tatin, whipped blue cheese	£11
Slow roasted tomatoes, burrata, basil pesto emulsion, candied walnuts	£12
Wild mushroom ragout, grilled bloomer, tarragon (vg)	£9

### Large plates...

Pan fried Cornish monkfish, chicken butter bourguignon	£28
Whole baked Cornish sole, warm tartare sauce, fried potatoes	£24
Glazed short rib, grilled pak choi, sticky red cabbage	£30
Pork chop, pomme puree, St Enodoc asparagus fricassee, cider butter sauce	£28
St Kew cheeseburger, burger sauce, short rib, pickles, fries	£19
Seafood gratin, mixed leaf salad, tenderstem broccoli	£24
Battered haddock, hand cut chips, tartare, mushy peas	£19
Miso roasted cauliflower, wild garlic salsa verde, butterbean puree (vg)	£18
Côte de boeuf (for 2) hand cut chips, mushroom ragout, roasted tomatoes, tenderstem broccoli, bone marrow bordelaise sauce	£80

### Sides...

Tenderstem broccoli	£6
Fried Cornish new pots, garlic, lemon	£5
St Enodoc asparagus, wild garlic salsa verde	£9
Hand cut chips	£5
Seaweed salted fries	£4.5

### Desserts...

Sticky toffee pudding, toffee sauce, ginger crumb, clotted cream	£8.5
Mango & passionfruit cheesecake, mango sorbet	£8.5
Chocolate pavlova, caramelised banana, salted caramel, pistachios	£8.5
Poached pineapple, coconut ice cream, lime (vg)	£8
Affogato: vanilla ice cream, double espresso	£6.5
Ice cream & sorbet (3 scoops)	£5
Trelawny, Gorgonzola, St Kew chutney, crackers	£12