

Nourish



A GLASS TO START

Camel Valley Brut, UK, Cornwall | 125ml | 11

Amie X Organic Rosé, France Languedoc, 2023 | 175ml | 11

Hahn, Pinot Noir, California, USA, 2021 | 175ml | 14

Fig Leaf Mizuwari | Loveday kissing gate, umeshu, orange & mandarin, fig leaf cold tea | 13

SNACKS

Marinated Gordal olives | VG | 5

Chips & dips | G | 6

Smoked almonds | N, VG | 4

Homemade focaccia | V, G | 5

Crispy fried dill pickles | VG, E | 4

Gildas | F, G | 4

SMALL PLATES

Butter bean hummus, rose harissa, za'atar, pitta | VG, G, S | 6

Charred sweetcorn ribs, hot honey, toasted sesame | V, S | 7

Winter spiced figs, serrano ham, burrata, watercress, toasted almonds | D, N | 9

Spiced cauliflower taco, romesco sauce, pickled red cabbage, yoghurt | V, G | 9

Chorizo picante, roasted pimentón, cider glaze | G | 8

Seasonal soup, croutons | V, G | 6

SALADS

8 Small | 15 Large

Kale, chard, spinach & Soul Farm leaves, vegan caesar, sourdough croutons | VG, G

Pumpkin & squash, feta, red onion, clementine crème fraîche, toasted seeds | D, N, VGO, V

Balsamic beetroot, braised bulgar, goats cheese, pomegranate, mint | V, S, VGO



V - Vegetarian | D - Dairy | N - Nuts | G - Gluten | E - Eggs
F - Fish | S - Sesame | C - Crustaceans | Vg/O - vegan

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LARGE PLATES

Crispy calamari, fries, lemon and herb aioli | F, G | 14

Wild mushroom gnocchi, spinach, cep cream, pecorino | D, G, V | 13

Confit duck leg, truffle braised puy lentils, kale, salsa verde | 16

Smash burger, gouda, relish, iceberg, onion, beef tomato, gerkin, fries | G, S | 14

BBQ pork belly brioche, apple and fennel slaw, cider aioli, fries | G, S | 14

Grilled courgette ribbons, fresh peas, toasted pine nuts, ricotta on sourdough toast with a fresh Soul Farm leaf salad | V, G, D, N | 12

Cornish crab on sourdough toast, pickled cucumber, sliced radish, crab mayo with a fresh Soul Farm leaf salad | C, G | 17

PIZZAS

Our chefs freshly rolled dough, available in 9" / 12"

Margherita | V, G, VGO | 10 / 13

Fresh mozzarella, rich tomato sauce, fragrant basil

Salami Picante | G, D | 12/15

Spicy salami, fresh mozzarella, tangy tomato sauce, basil, a drizzle of sweet honey

Giardino | V, G, D, VGO | 12/15

Creamy ricotta, tenderstem broccoli, vibrant pesto, and thinly sliced fennel

Siciliana | F, G, D | 12/15

Robust tomato sauce, briny olives, savoury anchovies, onions, pecorino

DESSERTS

Chocolate & sea salt tart, clotted cream | N, G, VGO | 9

Lemon & olive oil cake with whipped ricotta & honey | D, G | 9

Affogato, espresso, vanilla ice cream | D, G, E, VGO | 5

Vegan chocolate & almond brownie | VG, N | 9



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