

LUNCH MENU

LIGHT BITES

- Roasted Butternut Squash,
Coconut & Miso Soup | 9

Toasted Sourdough & Butter
- Bruschetta | 8

Fresh Cherry Tomatoes, Fragrant Basil, Red
Onion, Olive Oil & Balsamic
- Hummus & Flatbreads | 8

Hummus with Smoked Paprika & Olive Oil
- Scorched Padron Peppers | 9

Soy Glaze, Sesame
- Greek Salad | 8

Cherry Tomatoes, Cucumber, Red Onion, Peppers,
Celery, Black Olives, Oregano, Marinated Greek Feta
- Antipasti | 14

Mortadella, Salami Milano, House Pickles,
Cornish Brie & Smoked Cheddar
- Burrata | 13

Hot Honey, Walnuts, Baby Leaves
& Toasted Sourdough

SIDES

- Skin-on Fries

Rosemary Sea Salt | 6

Truffle & Parmesan | 7
- Loaded Crab Fries | 15

Dressed White Crab, Brown Crab Mayo,
Pickled Cucumber & Smoked Paprika Salt
- Da Bara Focaccia | 6

Confit Garlic
- Cornish Smashed Potatoes | 6

Parmesan & Roasted Garlic Aioli
- Nourish Coleslaw | 3

Homemade Creamy Coleslaw

MAIN DISHES

- Nourish Salad | 16

Maple-Roasted Sweet Potato, Tabbouleh, Hummus,
Garlic Chilli Broccoli
- Caesar Salad | 16

Crispy Romaine Lettuce, Croutons, Parmesan,
Anchovies & Classic Dressing
- Chicken Caesar Salad | 20

Pulled Chicken, Crispy Romaine Lettuce,
Croutons, Parmesan, Anchovies & Classic
Dressing
- Crab Sandwich | 20

Da Bara Sourdough, Dill, Brown Crab,
White Crab, Lemon Mayo, Cucumber & Iceberg
Lettuce
- The Classic Margherita Pizza | 15

Fragrant Basil
- The Chicken Pizza | 19

Whipped Pesto Mascarpone Base,
Pulled Chicken & Roquito Pepper Drops
- The Salami Pizza | 19

Hot Honey
- The Fungi Pizza | 19

Whipped Truffle Mascarpone, Spinach,
Seasonal Wild Mushrooms & Truffle Oil
- The Prawn Pizza | 19

Chilli-Dressed King Prawns
& Coriander

DESSERTS

- Lemon Posset | 6

Ask your server for today's selection
- Selection of Cornish Ice Cream & Sorbet | 7

Ask your server for today's selection
- Traybakes & Cake Selection | 4.50

Ask your server for today's selection

If you have any allergies or dietary requirements, please
inform a member of staff before ordering. A discretionary
service charge of 12.5% will be added to your bill

- A £4 supplement charge applies
to those on a Spa Package

SPARKLING

	125ML	BTL
Divici Prosecco, Veneto, Italy	9	40
Langlois Crémant de Loire, Loire Valley, France	10	60
Camel Valley Brut, Cornwall, England	14	70
Veuve Clicquot Brut, NV, Champagne, France	19	112

WHITE

	175ML	BTL
Ca'Di Ponti Grillo, Sicily, Italy	9	36
Sea Hills Sauvignon Blanc, Marlborough, New Zealand	10	40
DeNatile Pecorino, Abruzzo, Italy	11	44
Waddesdon Rothschild Piquepoul, Languedoc, France	12	48
La Val, Albariño, Rías Baixas, Spain	14	56
Schlumberger, Pinot Blanc, Alsace, France	16	64
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	18	72
Trimbach Riesling Réserve, Alsace, France	20	80
Chablis, Domaine Alexandre, Vieilles Vignes, Burgundy, France	20	80

RED

Gran Rosso Primitivo-Negroamaro, Salento, Italy	9	36
Waddesdon Rothschild Merlot, Vin de Pays, France	10	40
Robert Oatley Shiraz, McLaren Vale, Australia	11	44
Artuke, Rioja, Spain	13	52
Terrazas Malbec, Mendoza, Argentina	14	56
Giles Remorquet, Pinot Noir, Bourgogne, France	20	80
Andreas Syrah, Wellington, South Africa	22	88
Meerlust, Cabernet Sauvignon, Stellenbosch, South Africa	25	100

ROSÉ

Conde Villar Vinho Verde, Vinho Verde, Portugal	9	36
Amie X Organic, Languedoc, France	12	48
Whispering Angel, Château d'Esclans, Provence, France	14	56
Panoramico, Clarete Rosé, Rioja Alta, Spain	21	84
Pratsch, Skin Contact Gewürztraminer, Weinviertel, Austria	30	120

All wines listed are available as a 125ml measure