



## GARDEN KITCHEN

### Light Bites

Padron Peppers | VGO | 4  
Extra virgin olive oil & Cornish sea salt

Mini Chorizo Sausages | 5  
Roasted red peppers

Polenta Fries | GF | 4.5  
Black garlic aioli

House Marinated Olives | GF VGO | 4  
Preserved lemon & oregano

St Michaels Fresh Baked  
Garlic & Rosemary Focaccia | VGO | 4.5

Macancini Balls | 7  
Rich tomato sauce

Platter Of Italian Cured Meats | GF | 8  
Celeriac remoulade, capers, rocket

### Pizza

Stone baked pizzas | GF Option

Margherita | VGO | 12  
Sun dried tomato and basil

Piggy Wickett | 13  
Keith Wickett chicken, smoked bacon, basil  
mascarpone, pickled peppers

Vegstar | VGO | 12.5  
Roasted aubergine, courgette, peppers,  
mozzarella, rocket

Wham Bam Ham | 14  
Primrose Herd roast ham, pepperonata,  
artichoke, mozzarella

Nduja Wanna | 13.5  
Spicy Nduja sausage, fennel, olives, capers, rocket

The Gylly | 13  
Anchovy fillets, capers, oregano, chilli

Cornish Fun-guy | VGO | 14.5  
Truffle base, exotic mushrooms, spinach, oregano,  
crème fraiche

Load up with extra toppings

Sun dried tomatoes, pickled peppers, olives, capers,  
artichokes, spinach | 1.5

Chicken, smoked bacon, Nduja, Honey roast ham,  
exotic mushrooms | 2

### Buddha Bowls

Seasonal Veg Bowl | 12  
Served with a vibrant selection of charred  
broccoli, lemon & herb quinoa, spiced sweet  
potato, seasonal slaw, hummus, guacamole,  
contains nuts

Add an extra bite to your bowl

With Charred Aubergine | 14

With Cured Seatrout | 16

With Roasted Wickett Farm Chicken Breast | 16

### Little Appetites

Margherita Pizza | 9

Hawaiian Pizza | 9

Macancini balls with tomato sauce | 7

### Sides

Triple-Cooked Chips | 5

Green Leaf Salad | 5

*Please ask for today's desserts.*

