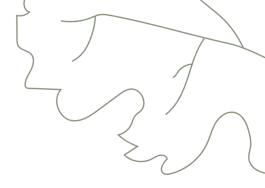
Nour‡sh



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

Nour‡sh

LARGE PLATES

Crispy calamari, fries, lemon and herb aioli | F, G |Wild mushroom gnocchi, spinach, cep cream, pecorino | D, G, V |Confit duck leg, truffle braised puy lentils, kale, salsa verde |Smash burger, gouda, relish, iceberg, onion, beef tomato, gerkin, fries | G, S |BBQ pork belly brioche, apple and fennel slaw, cider aioli, fries | G, S |Grilled courgette ribbons, fresh peas, toasted pine nuts, ricotta on sourdough toast with a fresh Soul Farm leaf salad | V, G, D, N |Cornish crab on sourdough toast, pickled cucumber, sliced radish, crab mayo with a fresh Soul Farm leaf salad | C, G |

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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