



GARDEN KITCHEN

Light Bites

Padron Peppers | 4

Extra virgin olive oil & Cornish sea salt

Wood Fired Mini Chorizo Sausages | 5

Polenta Fries | 4.5

Black garlic aioli

House Marinated Olives | 4

Preserved lemon & oregano

St Michaels Fresh Baked

Garlic & Rosemary Focaccia | 4.5

Macancini Balls | 7

Rich tomato sauce

Platter Of Italian Cured Meats | 8

Celeriac remoulade, capers, rocket

Home Cured Beetroot & Orange Sea Trout | 8

Celeriac remoulade, capers, rocket

Something More

Harissa Roasted Squash | 12

Honey & mustard baked halloumi,
spring onion & herbs

Tregida Smoked Ling Chowder | 14

Toasted focaccia

Leafy

Small Bowl | 8

Large Bowl | 14

Maple Roasted Sweet Potato

Pecan, spring onion, herb

Charred Roast Broccoli

Chilli & garlic, mozzarella, sun dried tomato

Red Cabbage, Apple and Fennel Slaw

Mixed Leaf

Cucumber, tomato, pickled peppers & chives

Seasonally Changing Vegetable Salad

Pizza

Wood fired pizzas on our
homemade dough

Margherita | 12

Rich tomato sauce, torn mozzarella, basil

Piggy Wickett | 13

Keith Wickett chicken, smoked bacon, basil
mascarpone, pickled peppers

Vegstar | 12.5

Roasted aubergine, courgette, peppers,
mozzarella, rocket

Wham Bam Ham | 14

Primrose Herd roast ham, pepperonata,
artichoke, mozzarella

Nduja Wanna | 13.5

Homemade Nduja, fennel, olives, capers, rocket.

The Gylly | 13

Mackerel, caper, oregano, chilli

Cornish Fun-guy | 14.5

Truffle base, exotic mushrooms, spinach, oregano,
crème fraiche

Extras

Sun dried tomatoes, pickled peppers, olives,
capers, artichokes, spinach | 1

Chicken, smoked bacon, Nduja, Honey roast ham,
exotic mushrooms | 1.5

Little Appetites

Margherita Pizza | 8.5

Macancini with tomato sauce | 7

Pesto Pasta | 6

Pasta with Tomato Sauce | 6

Please ask to see a dessert menu.

