

## APERITIFS

<b>Wiston Estate Brut, Sussex</b> (125ml) Crisp apple, baked toast, nutty finish	<b>£13</b>
<b>Abbey Garden Gin &amp; Cornish Tonic</b> Flavoured with the aromatic South African confetti bush, with Navas Cornish Tonic	<b>£7</b>
<b>Manzanilla 'I Think' Sherry, Equipo Navazos</b> (100ml) Fresh, with a satisfying lemon twist to the finish. Try with our seafood sharer	<b>£8</b>

## SHARING PLATTERS & BREADS

PERFECT FOR TWO

<b>Warm sourdough</b> (v/vo) drizzled with rapeseed oil, balsamic <b>add Italian olives</b>	<b>£6</b> <b>+ £5</b>
<b>Charcuterie sharing platter</b> cured meats, marinated olives, mozzarella, pesto, artichoke hearts, toasted pine nuts, hummus, roquito drop peppers, dressed mixed leaves, sourdough <b>Cullerot, Celler del Roure, DO Valencia, Spain</b> A showcase wine from Valencia from indigeneous varieties. Creamy, textured but no oak <b>£9 / 175ml</b>	<b>£24</b>
<b>Seafood sharing platter</b> smoked salmon, Tresco gin cured sea trout, dressed Bryher crab, anchovies, tiger prawns, pickled fennel, dressed mixed leaves, smoked mackerel, sourdough <b>MIP Made In Provence Rosé Premium, France</b> Our benchmark Rose - made for the Ruin terrace <b>£10 / 175ml</b>	<b>£26</b>
<b>Cornish cheese sharing plate</b> (v) selection of Cornish cheeses, pickles, apricots, local chutneys, grapes, olives, quince, dressed mixed leaves, sourdough and crackers <b>Cannonau (Grenache) de Sardegna, Mora &amp; Memo, Sardinia</b> Bouquet of red berries, spices and coffee. Smooth, elegant tannins in a great structure and complexity <b>£11 / 175ml</b>	<b>£24</b>

## SALADS (v/vo)

<b>Superfood salad</b> avocado, spinach, radish, spring onion, carrot, tenderstem broccoli, dukkah, orange and caraway dressing	<b>£9 / £17</b>
<b>Sunblushed tomato, feta &amp; chickpea</b> mixed leaves, roquito drop peppers, cucumber, apple cider dressing	<b>£9 / £17</b>
<b>Add smoked salmon, smoked chicken or woodfired halloumi</b>	<b>+ £6</b>

## STARTERS

<b>Homemade soup of the day</b> (v/vo) toasted sourdough	<b>£9</b>
<b>Woodfired Cornish scallops</b> celeriac & coconut broth, samphire, smoked pancetta, green apple, sea herbs	<b>£13</b>
<b>Tomato gazpacho &amp; fresh basil</b> (v/vo) cucumber, pomegranate, mini Manchego toastie	<b>£10</b>
<b>Bryher crab &amp; avocado sourdough toast</b> tomato & caper salsa, dill, brown crab mayo	<b>£13</b>
<b>St Agnes air dried cured beef</b> marinated heritage tomatoes, mozzarella, rocket & watercress salad, pine nuts	<b>£10</b>

## WOODFIRED PIZZAS

<b>Margherita</b> (v/vo) mozzarella, fresh basil	<b>£14</b>
<b>Milano salami &amp; wood roasted peppers</b> black olives, mozzarella, pecorino <b>Neropasso Originale, Biscardo, Italy</b> Baby Amarone! The grapes are dried before pressing to give a raisined flavour. Great with meaty pizza <b>£29 / bottle</b>	<b>£16</b>
<b>Speck ham &amp; Gorgonzola</b> mozzarella, mushrooms, truffle oil	<b>£16</b>
<b>Anchovy &amp; capers</b> mozzarella, black olives, rocket	<b>£16</b>
<b>Prosciutto ham &amp; black olives</b> mozzarella, rocket	<b>£16</b>
<b>Smoked chicken &amp; mushroom</b> mozzarella, Camembert, rosemary oil	<b>£16</b>
<b>Artichoke hearts</b> (v/vo) black olives, mozzarella, rocket, pecorino, tenderstem broccoli	<b>£16</b>
<b>Add Spicy Nduja sausage</b>	<b>+ £2</b>

## MAINS

<b>Catch of the day</b> woodfired potatoes, tenderstem broccoli, pickled fennel, roquito drop peppers, tomato & Bryher brown crab sauce <b>Principia Mathematica, Penedes, Alemany I Corrió, Spain</b> Much like a great Meursault, this wine is dry, but rich with fresh acidity, and lovely hints of apricot and toasted nuts <b>£12 / 175ml glass</b>	<b>£20</b>
<b>Wild mushroom tagliatelle</b> (v/vo) spinach, truffle, onion seeds, pecorino	<b>£17</b>
<b>Cornfed chicken breast</b> parmesan & pancetta risotto, shallot purée, cavolo nero, crispy Tresco rocket <b>Regnie, Domaine de Colette, France</b> A deep ruby red, fresh and aromatic on the nose, subtle and beautifully integrated tannin <b>£10 / 175ml glass</b>	<b>£18</b>
<b>Crab linguine</b> white crab meat, fresh chilli, lemongrass, spinach <b>Albariño, DO Rias Baixas, Pazo de Señorans, Spain</b> Nectarine, orange zest and white flowers. Dry, citrus palate and a mineral-driven finish, the perfect partner to seafood <b>£11 / 175ml glass</b>	<b>£22</b>

## SIDES

<b>Wood roasted potatoes &amp; pecorino</b>	<b>£5</b>
<b>Wood roasted veg</b>	<b>£5</b>
<b>Tomatoes &amp; red onion dressed in aged Balsamic, onion seeds</b>	<b>£5</b>
<b>Wood roasted tenderstem broccoli, flaked almonds, feta</b>	<b>£5</b>

## CHILDREN'S MAINS

<b>Tomato &amp; mozzarella pizza</b> (v)	<b>£8</b>
<b>Chicken pizza</b> mozzarella	<b>£8</b>
<b>Pan fried fish</b> new potatoes & vegetables	<b>£8</b>
<b>Beef bolognese</b>	<b>£8</b>
<b>Penne pesto with olives</b> (v)	<b>£7</b>
<b>Choice of sandwiches</b> (lunch only) ham - or - cheese & tomato on white or brown bread with salted crisps	<b>£5</b>

