

BOTTLED BEERS & CIDERS

Tribute Cornish Pale Ale (4.2%) Zesty orange and grapefruit flavours are balanced with biscuit malt for this superb classic	£5
Hicks Cornish Ale (5%) Full-bodied, strong, Cornish and brimming with a kaleidoscope of flavours. A classic ale of considerable depth and complexity	£5.75
Peroni (5.1%) Only ever made and bottled in Italy. A beer with a uniquely crisp and refreshing taste	£4
Becks Blue (0%) A light, crisp and refreshing non-alcoholic alternative to beer, with no compromise on taste	£3.50
Cornish Orchards Gold Cider (5%) Immensely refreshing with a light, champagne sparkle, fruity apple tones and a long dry finish	£5.50
Cornish Orchards Blush Cider (4%) An exceptional cider with the fruity aroma of raspberries. A blend of sweet dessert apples for a light, fruity finish	£5.50
Norcotts Elderflower Cider (4%) Slightly less sweet than other ciders, this is a refreshing blend perfect for warm summer evenings	£5.50
Norcotts Pear Cider (4.5%) A subtle pear flavour with traditional undertones of cider coming through on the palate	£5.50
Crabbies Ginger Beer (4%) An aromatic infusion of exotic spices from the east. Perfect with spicy dishes, or refreshing on its own	£5.50

DRAUGHT BEERS

Proper Job Cornish IPA (4.5%) Brewed with Cornish spring water, the finest Maris Otter barley and a blend of imported hops Proper Job packs a moreish hoppy punch	£5
Poretti Lager (4.8%) a pale blonde pils-style lager brewed in Varese, Northern Italy since 1877. Aromatic and citrusy with a hoppy lingering finish	£5.50

SOFT DRINKS

Coke, Diet Coke, Lemonade	£2.50
Frobishers Fusion Apple & raspberry / Orange & passionfruit	£3
Fentimans Ginger Beer	£3.50
Feel Good for Kids 100% juice Apple & blackcurrant Orange, banana & pineapple	£2
Thorncroft Cordials (still/sparkling) Elderflower / Wild nettle / Pink ginger Autumn rosehip / Cranberry & hibiscus Kombucha	£2.50
San Pellegrino Aranciata (Orange) / Limonata (Lemon)	£3
Spring Water (still or sparkling) 250ml 750ml	£2.25 £3.75
Fruit Juice Orange / Cornish Apple Grapefruit / Cranberry	£3

THE RUIN

MENU



APERITIFS

Wiston Estate Brut, Sussex	£13.50
Cream, crisp apple, baked toast, nutty finish (125ml)	
Tresco Abbey Garden Gin & Tonic	£6.50
Flavoured with the aromatic South African confetti bush	
Manzanilla 'I Think', Equipo Navazos	£8.00
Fresh, with a satisfying lemon twist to the finish. Try with our seafood sharer (100ml)	

SHARING PLATTERS & BREADS

PERFECT FOR TWO

Warm sourdough (v/vo)	£6
drizzled with rapeseed oil, balsamic	
add Italian olives	+£4
Charcuterie sharing platter	£24
cured meats, marinated olives, mozzarella, pesto, artichoke hearts, toasted pine nuts, hummus, roquito drop peppers, dressed mixed leaves, sourdough	
Seafood sharing platter	£26
smoked salmon, Tresco gin cured sea trout, dressed Bryher crab, anchovies, tiger prawns, pickled fennel, dressed mixed leaves, citrus aioli, sourdough	
Veggie sharing platter (v/vo)	£23
marinated heritage tomatoes, feta, hummus, carrot, artichoke hearts, candied walnuts, olives, sun-blushed tomatoes, dressed mixed leaves, sourdough	

STARTERS

Homemade soup of the day (v)	£8
toasted sourdough	
Woodfired Cornish scallops	£13
smoked butternut squash purée, pine nuts, dill oil, chorizo, sourdough	
Roquefort & marinated watermelon (v)	£9
salted walnuts, dill, aged balsamic reduction	
Bryher crab toasted focaccia	£13
chilli, coriander, tomato gazpacho	
Woodfired buffalo mozzarella	£9
prosciutto, balsamic glazed figs, almonds, chicory	

CIABATTA (LUNCH ONLY)

Smoked chicken	£12
pesto mayo, pecorino, baby gem	
Wood roasted red peppers (v/vo)	£12
mozzarella, fresh basil, balsamic	
Bryher crab	£14
rocket, caper and citrus mayo	

SALADS (v/vo)

Superfood salad	£9 / £17
avocado, spinach, radish, spring onion, carrot, tenderstem broccoli, dukkah, orange and caraway dressing	
Beetroot, cucumber & mint	£9 / £15
mixed leaves, cumin seeds, red onion, dill, yoghurt dressing	
Baby spinach, cous cous & red cabbage	£9 / £15
mixed leaves, cherry tomatoes, apple cider dressing	
Add smoked salmon, smoked chicken or halloumi	£6

WOODFIRED PIZZAS

Margarita (v/vo)	£14
mozzarella, fresh basil	
Milano salami	£16
black olives, mozzarella, pecorino, wood roasted peppers	
Speck ham & Gorgonzola	£16
mozzarella, mushrooms, truffle oil	
Cobble Lane British pepperoni	£16
red onion, mozzarella	
<i>Neropasso Originale, Biscardo, Italy</i>	
Baby Amarone! The grapes are dried before pressing to give a raisined flavour. Great with meaty pizza	
£29 / bottle	
Bryher crab	£18
mozzarella, cherry tomato, parsley	
Hickory smoked BBQ chicken	£16
wood roasted peppers, red onions, bbq sauce	
Wood roasted aubergine (v/vo)	£16
cherry tomato, fresh basil, pesto, pecorino	
add spicy Nduja sausage to any pizza	£2

MAINS

Catch of the day	£19
woodfired potatoes, pea and fennel purée, crispy prosciutto, brown shrimp, capers	
<i>Principia Mathematica, Penedes, Alemany I Corrió, Spain</i>	
Much like a great Meursault, this wine is dry, but rich with fresh acidity, and lovely hints of apricot and toasted nuts	
£11 / 175ml glass	
Cornfed chicken breast	£17
hispi cabbage, crispy leeks, herb oil, with a butterbean, pancetta and confit chicken cassoulet	
<i>Regnie, Domaine de Colette, France</i>	
A deep ruby red, fresh and aromatic on the nose, subtle and beautifully integrated tannin	
£11 / 175ml glass	
Crab linguine	£21
white crab meat, chilli flakes, lemongrass, spinach	
<i>Albariño, DO Rias Baixas, Pazo de Señorans, Spain</i>	
Nectarine, orange zest and white flowers. Dry, citrus palate and a mineral-driven finish, the perfect partner to seafood	
£10 / 175ml glass	
Woodfired beetroot & heritage carrots (v/vo)	£17
bulgur wheat, flaked almonds, tenderstem broccoli, pickled carrots, ricotta, with a carrot and vermouth sauce	

CHILDREN'S MAINS

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

SIDES

Wood roasted potatoes & pecorino	£5
Wood roasted veg	£5
Sweet chilli & garlic fine beans	£5
Baby gem & pecorino salad	£5

