

## LUNCH 12-4.30

homemade soup, locally baked bread (v)	5.25
japanese pumpkin salad, sweet soy, chilli and peanut dressing (v+)	7.75
prawn and avocado salad, preserved lemon, virgin mary dressing (gf)	9.50
grilled mackerel on tomato and garlic bruschetta	9.25
cornish crab sandwich, shredded lettuce, aioli	10.00
chorizo burger, cheddar, grilled egg, aioli	8.25
spinach, broccoli and feta omelette, mixed leaves (v)	6.50
chorizo, potato and cheddar spanish omelette, mixed leaves	6.50
mussels steamed in coconut, chilli and lemongrass, coriander, bread	9.00
grilled local hake, crispy new potatoes, salsa verde, gazpacho salad (gf)	12.50

## TAPAS 12-9

marinated olives (v+) (gf)	3.30
smoked almonds and cashews (v+) (gf)	2.75
locally baked bread, confit garlic, olive oil (v+)	3.50
handcut chips, rosemary seasalt, aioli (v) (gf)	3.75
padron peppers, sumac seasalt, olive oil (v+) (gf)	4.00
rocket, manchego, green grapes, de soto sherry dressing (gf)	3.50
sundried tomato and taleggio arancini, pesto (v)	5.95
cumin roasted cauliflower, tahini dressing, pomegranate and mint (v+) (gf)	4.95
pickled mushrooms, broccoli, bamboo shoot salad, sriracha lime mayonnaise (v+) (gf)	5.50
grilled asparagus, walnut cream, candied walnuts, fennel and watercress (v) (gf)	4.95
harissa glazed halloumi, aubergine pickle, parsley, preserved lemon (v) (gf)	5.25
seared king prawns, chilli, ginger, lemongrass, lime	7.50
crispy fried salt and pepper squid, aioli	7.25
pan fried sea bream fillet, padron pepper salsa, crispy tortillas, chipotle mayonnaise (gf)	8.50
crispy fried sea bass, chilli caramel, pineapple, asian salad	9.25
grilled local sardines, rosemary, burnt lemon (gf)	6.25
spicy lamb, flatbread, carrot sesame and golden raisin salad, sumac labna	6.95
rolled pork belly, roasted apples, wholegrain mustard	7.95
fennel sausage, chickpea dhal, yoghurt, coriander oil, almonds	6.50
serrano ham, baby beetroots, fresh figs, goats curd (gf)	6.25

*please advise us of any allergies (v) = vegetarian (v+) = vegan (gf) = gluten free*