LUNCH

Choice of a main course 11.25
with a 125ml glass of house wine
2011 Monte Alina or 2010 El Primero

Choice of a main course 14.50
with a dessert and a 125ml glass of house wine
2011 Monte Alina or 2010 El Primero

Marinated olives 2.60

Parmesan and garlic ciabatta 2.60

Homemade soup 4.60
with granary bread

SANDWICHES

Free-range egg mayonnaise and watercress 4.25

Cornish mackerel on grilled focaccia 6.95
with roasted peppers and rocket

Vine tomato and buffalo mozarella on ciabatta 6.25
with olive paste, basil and pesto

Rosemary focaccia 4.95
with grilled peppers, Gevrik goats cheese
and honey mustard dressing

Open Cornish roast beef foccacia 6.25
with watercress and horseradish cream

Open Newlyn harbour hand-picked white crabmeat 7.70
with brown crab mayonnaise and baby gem lettuce

MAINS

Red onion, red pepper and Cornish cheese tart 9.20
with two salads
Wine choice: 2010 Papegaai, Chenin Blanc 125ml 3.20

Beer battered fish and chips 9.20
with tartare sauce and crushed minted peas
Wine choice: 2011 Picpoul de Pinet, France 125ml 2.85

Mezze plate 9.20
Chickpea and coriander humous, roasted pepper
& tomato dip, beetroot dip, aubergine dip
with goats cheese, slow cooked red onion and flatbread
Wine choice: 2009 Saumur, Loire Valley 125ml 3.20

Open steak sandwich 9.20
with slow roasted tomato & rocket salad and chips
Wine choice: 2009 Stickleback, South Australia 125ml 3.10

Cornish Plate of local fish, meat & cheese 9.20
Wine choice: 2010 Camel Valley, Cornwall 125ml 3.75

Beef & tomato stew 9.20
with gnocchi
Wine choice: 2009 Chateau Civrac, France 125ml 3.20

SIDE ORDERS

Rocket Salad 3.00
with parmesan shavings and balsamic dressing

New Potatoes 3.00

Chips 3.00

SALADS FROM THE COUNTER

Each 3.00

As a main (choice of three) 8.50

DESSERTS

Orange marmalade and pecan bread & butter pudding 4.95

Chocolate & hazlenut brownie 4.95
with ice cream

Pear, apple & almond crumble 4.95
with Cornish clotted cream

Raspberry panacotta 4.95
with raspberry coulis

Plum & almond tart 4.95
with vanilla ice cream

Willy Wallers ice cream (made in St Ives) 4.65
chocolate, toffee & honeycomb, strawberry,
mint, vanilla

Cornish Cheese 7.00
with water biscuits and Roskilly's chutney

Our staff will happily provide you with details about our food if you have any questions or dietary requirements. We aim to source all ingredients from Cornish growers and suppliers where possible, from cheese to fish, potatoes to ice cream and cider to wine, we're proud to stock and sell premium Cornish goods. All profits go to support the gallery.

TATE ST IVES

WINE

	125ml	250ml	750ml
SPARKLING WINE & CHAMPAGNE			
Billecart-Salmon Brut Réserve NV Champagne, France abv 12%		16.50	32.00
ROSÉ			
2011 Pasquiers Grenache Gris/ Cinsault Vins de Pays d'Oc, France abv 13.5%	2.70	5.30	15.50
WHITE WINE			
2011 Monte Alina Alvarez y Diez Rueda, Spain abv 12.5%	2.60	5.10	13.50
2011 Picpoul de Pinet Domaine de Lauriers, Languedoc, France abv 13%	2.85	5.60	16.50
2010 Roussanne/Chenin 'Papegaai' Swartland, South Africa abv 14.5%	3.20	6.30	18.50
2011 Bacchus Camel Valley, Cornwall abv 13.5%	3.75	7.40	22.00
2009 Sancerre Matthius Roblin Loire Valley, France abv 12.5%		13.90 Half	
RED WINE			
2010 Graciano/Garnacha El Primero Spain abv 14%	2.60	5.10	13.50
2009 Chateau Civrac Côtes de Bourg Bordeaux, France abv 12%	3.20	6.30	18.50
2009 M.Chapoutier Shiraz Australia abv 14.5%	3.10	6.00	17.50
2010 Saumur Domaine Langlois-Chateau Loire Valley, France abv 12.5%	3.20	6.30	18.50

ORIGIN COFFEE & HOT CHOCOLATE

Espresso / Macchiato	1.65
Double espresso / Americano	2.00
Cappuccino	2.25
Caffé latte	2.35
Fairtrade Hot chocolate	2.30
with marshmallows & whipped cream	2.60
Caffé Mocha with whipped cream	2.60

JING LEAF TEAS & INFUSIONS

English Breakfast	2.00
Earl Grey	2.00
Darjeeling	2.00
Organic Mao Jian green tea	2.00
Jasmine pearls	2.00
Chamomile	2.00
Peppermint	2.00
Blackcurrant and hibiscus	2.00

BEER & CIDER

	330ml	500ml
Estrella Damn Spain abv 4.6%	3.40	
Cornish Lager, Cornwall, England abv 3.8%	3.40	
Boilers Real Ale, Cornwall, England abv 4%		3.95
St Austell Clouded Yellow, Cornwall, England abv 4.8%		3.95

This is one of Cornwall's truly unique beers. The slight haze comes from it being bottle conditioned. It is full of fresh citrus flavours making it a great summer thirst-quencher

Polgoon Cider Cornwall, England abv 5%	3.40	
Polgoon Cider "Cornish Pink" Cornwall, England abv 5%	3.40	

SOFT DRINKS

Belvoir elderflower presse, lemonade or organic ginger beer	2.50
Cornish Orchards fresh & fruity apple juice	2.20

This producer uses minimal amounts of chemicals in the orchards. They also champion the use of traditional apple varieties like Cornish Longstem and the Rattler

Pure Blue mineral water Still or sparkling	1.50 250ml	2.75 750ml
Orange juice		2.20
Apple & honey Iced tea		2.00
Pepsi / Diet Pepsi		2.35

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