

AFTERNOON MENU

Marinated Olives	£2.60
Parmesan and Garlic ciabatta	£2.60
Homemade soup with granary bread	£4.60
Mezze plate	£9.20
Chickpea and coriander humous, roasted pepper & tomato dip, beetroot dip, aubergine dip with goats cheese, slow cooked red onion & flatbread	

SALADS FROM THE COUNTER

Each	£3.00
As a main (choice of three)	£8.50

SANDWICHES

Free-range egg mayonnaise and watercress	£4.25
Cornish mackerel on grilled focaccia with roasted peppers and rocket	£6.95
Vine tomato and buffalo mozarella on ciabatta with olive paste, basil and pesto	£6.25
Rosemary focaccia with grilled peppers, Gevrik goats cheese and honey mustard dressing	£4.95
Open Cornish roast beef foccacia with watercress and horseradish cream	£6.25
Open Newlyn harbour hand-picked white crabmeat with brown crab mayonnaise and baby gem lettuce	£7.70

DESSERTS

Homemade muffins	£1.85
Chocolate and hazlenut brownie	£3.05
Coffee and walnut cake	£3.05
Carrot & pineapple cake	£3.05
Flourless orange & almond cake	£3.05
Homemade fruit scone with Roskilly's strawberry & orange jam and clotted cream	£3.05
Willy Wallers ice cream (made in St Ives) Chocolate, toffee & honeycomb, strawberry, mint, vanilla	£4.60
Cornish Cheese with water biscuits & "Roskilly's" chutney	£7.00

Our staff will happily provide you with details about our food if you have any questions or 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.

WINE

SPARKLING WINE & CHAMPAGNE

Billecart-Salmon Brut Réserve NV Champagne, France abv 12%

ROSÉ

2011 Pasquiers Grenache Gris/ Cinsault Vins de Pays d'Oc, France abv 13.5%

WHITE WINE

2011 Monte Alina Alvarez y Diez Rueda, Spain abv 12.5%

2011 Picpoul de Pinet Domaine de Lauriers, Languedoc, France abv 13%

2010 Roussanne/Chenin 'Papegaai' Swartland, South Africa abv 14.5%

2011 Bacchus Camel Valley, Cornwall abv 13.5%

2009 Sancerre Matthius Roblin Loire Valley, France abv 12.5%

RED WINE

2010 Graciano/Garnacha El Primero Spain abv 14%

2009 Chateau Civrac Côtes de Bourg Bordeaux, France abv 12%

2009 M.Chapoutier Shiraz Australia abv 14.5%

2010 Saumur Domaine Langlois-Chateau Loire Valley, France abv 12.5%

125ml 250ml 750ml

16.50 32.00

2.70 5.30 15.50

2.60 5.10 13.50

2.85 5.60 16.50

3.20 6.30 18.50

3.75 7.40 22.00

13.90
Half

2.60 5.10 13.50

3.20 6.30 18.50

3.10 6.00 17.50

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 2.60

with whipped cream

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

Estrella Damn Spain abv 4.6%

Cornish Lager, Cornwall, England abv 3.8%

Boilers Real Ale, Cornwall, England abv 4%

St Austell Clouded Yellow, Cornwall, England abv 4.8%

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%

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

330ml 500ml

3.40

3.40

3.95

3.95

3.40

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 1.50 2.75
Still or sparkling 250ml 750ml

Orange juice 2.20

Apple & honey Iced tea 2.00

Pepsi / Diet Pepsi 2.35