

# Lunch

## To start

<b>Sourdough bread with Arbequina olive oil</b>	£1.50
<b>Roasted nuts with rock salt, paprika &amp; rosemary</b>	£1.95
<b>Fried broad beans</b>	£1.50
<b>Manzanilla &amp; Aragón olives</b>	£2.50
<b>Fried maize kernels</b>	£1.50
<b>Gordal olives with orange, wild oregano &amp; rock salt</b>	£2.50
<b>Garlic ciabatta with Parmesan</b>	£2.60
<b>Pea &amp; mint soup with crème fraîche</b>	£4.95

## Mains

<b>Pasta Siciliana with salted ricotta</b>	£10.25
<b>Beer-battered Cornish haddock and chips with tartare sauce and mushy peas</b>	£10.25
<b>Char-grilled Aberdeen Angus beef burger with Roskilly's farmhouse tomato relish</b>	£10.25
with Hereford hop cheese or streaky bacon	£1.00
with cheese and bacon	£1.50
<b>Baby chicken with carrots, broad beans, peas &amp; tarragon broth</b>	£10.25
<b>Smoked haddock &amp; Shetland salmon fishcake with wilted spinach and lemon butter sauce</b>	£10.25
<b>Fish of the day, fresh from the Newlyn day boats, Cornwall</b>	(market price)
<b>All main dishes are available as a smaller portion for children</b>	£6.80

## Side orders

<b>Cornish new potatoes</b>	£2.60
<b>Buttered greens</b>	£2.60
<b>Chips</b>	£2.60
<b>Mixed leaf salad</b>	£2.95
<b>Heritage tomato &amp; basil salad</b>	£2.95

## Light lunch

<b>English asparagus with wild mushroom vinaigrette</b>	£6.95
<b>Pan-fried devilled mackerel with plum tomato &amp; shallot salad, pea pesto</b>	£6.95
<b>Buffalo mozzarella with vine tomato and pesto on ciabatta</b>	£6.95
<b>Potted Rhug Estate beef with English mustard and toasted sourdough bread</b>	£6.95
<b>Pickled sardines with fennel, apple and radish salad</b>	£6.95
<b>Mezze plate - chickpea &amp; coriander humous, beetroot, roasted tomato &amp; pepper dip, goat's cheese, lentil salad with grilled flatbread</b>	£7.95

## To share

<b>Ibérico meat plate with Catalan tomato bread, caper berries and pickled green chillies</b>	£12.95
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## Desserts and cheese

<b>Cherry Eton mess</b>	£4.95
<b>Chocolate &amp; raspberry truffle cake</b>	£4.95
<b>Peach crumble with vanilla ice cream</b>	£4.95
<b>Treacle tart with crème fraîche</b>	£4.95
<b>Summer pudding with Rodda's clotted cream</b>	£4.95
<b>Jude's ice cream: vanilla, chocolate or strawberry</b>	£4.95
<b>Hereford hop with apple chutney and outcakes</b>	£5.85



# Evening

## Nibbles

<b>Sourdough bread with Arbequina olive oil</b>	£1.50
<b>Roasted nuts with rock salt, paprika &amp; rosemary</b>	£1.95
<b>Fried broad beans</b>	£1.50
<b>Manzanilla &amp; Aragón olives</b>	£2.50
<b>Fried maize kernels</b>	£1.50
<b>Gordal olives with orange, wild oregano &amp; rock salt</b>	£2.50
<b>Catalan tomato bread</b>	£2.50

## Carafes

La Gitana Manzanilla, Hidalgo, Sherry, Spain	£7.30	250ml
2007 Hewitson Eden Valley Riesling, South Australia	£6.70	250ml
2007 Val da Clara, Quinta de la Rosa, Portugal	£5.60	250ml
2005 Trescone, Lamborghini, Umbria, Italy	£7.70	250ml

## Mains

<b>Pasta Siciliana with salted ricotta</b>	£10.25
<b>Baby chicken with carrots, broad beans, peas &amp; tarragon broth</b>	£10.25
<b>Smoked haddock &amp; Shetland salmon fishcake with wilted spinach and lemon butter sauce</b>	£10.25

## Desserts

<b>Peach crumble with vanilla ice cream</b>	£4.95
<b>Chocolate &amp; raspberry truffle cake</b>	£4.95
<b>Summer pudding with Rodda's clotted cream</b>	£4.95
<b>Jude's vanilla ice cream with Manzanilla sherry and raisins</b>	£4.95



**Tapa:** *Usu. pl. A savoury snack or hors d'oeuvre of sausage, cured ham, seafood, potato salad, etc., typically served with glasses of wine or sherry.*

<b>Smoked aubergine, tomato &amp; parsley</b>	£3.50
<b>Chickpea &amp; coriander humous</b>	£3.50
<b>Potato and black pudding salad</b>	£3.50
<b>Spiced chorizo sausages with parsley, capers &amp; shallot salad</b>	£4.95
<b>English asparagus with wild mushroom vinaigrette</b>	£6.95
<b>Potted Rhug Estate beef with English mustard and toasted sourdough bread</b>	£4.95
<b>Pickled sardines with fennel, apple and radish salad</b>	£6.95
<b>Spanish cheese plate, quince jelly, spiced pear and red onion chutney</b>	£10.25
<b>Ibérico meat plate with Catalan tomato bread, caper berries and pickled green chillies</b>	£12.95

# Afternoon

## Nibbles

<b>Sourdough bread with Arbequina olive oil</b>	£1.50
<b>Roasted nuts with rock salt, paprika &amp; rosemary</b>	£1.95
<b>Fried broad beans</b>	£1.50
<b>Manzanilla &amp; Aragón olives</b>	£2.50
<b>Fried maize kernels</b>	£1.50
<b>Gordal olives with orange, wild oregano &amp; rock salt</b>	£2.50
<b>Pea &amp; mint soup with crème fraîche</b>	£4.95

## Savoury

<b>Egg mayonnaise &amp; watercress on sourdough bread</b>	£3.95
<b>Spinach, humous, red pepper and carrot wrap</b>	£4.50
<b>Buffalo mozzarella with vine tomato and pesto on ciabatta</b>	£6.95
<b>Potted Rhug Estate beef with English mustard and toasted sourdough bread</b>	£6.95
<b>Pickled sardines with fennel, apple and radish salad</b>	£6.95
<b>Mezze plate - chickpea &amp; coriander humous, beetroot, roasted tomato &amp; pepper dip, goat's cheese, lentil salad with grilled flatbread</b>	£7.95
<b>Beer-battered Cornish haddock &amp; chips with tartare sauce &amp; mushy peas</b>	£10.25

## Side orders

<b>Garlic ciabatta with Parmesan</b>	£2.60
<b>Chips</b>	£2.60
<b>Mixed leaf salad</b>	£2.95
<b>Soup and sandwich</b> <i>Soup, egg mayonnaise or humous wrap</i>	£7.25

## Cakes, desserts and cheese

<b>Fruit scone with Cornish clotted cream &amp; strawberry preserve</b>	£2.95
<b>Flourless banana &amp; almond cake</b>	£3.25
<b>Bakewell tart</b>	£3.25
<b>Poppy seed &amp; lemon drizzle cake</b>	£3.25
<b>Carrot cake</b>	£3.25
<b>Peach crumble with vanilla ice cream</b>	£4.95
<b>Chocolate &amp; raspberry truffle cake</b>	£4.95
<b>Jude's ice cream: vanilla, chocolate or strawberry</b>	£4.95
<b>Hereford hop with apple chutney and oat cakes</b>	£5.95

## A little bit about our teas

### **Yellow Gold Oolong**

*Oolong teas capture the most complete tea drinking experience with handrolled tea leaves that open fully when infused. The freshness of green teas and the richness of black teas in perfect balance. The aroma and flavour of Yellow Gold combine caramel notes with tangy citrus and fresh grasses.*

### **Rooibos (Redbush)**

*Naturally caffeine free and high in antioxidants, making this tea an especially healthy option. Rooibos has a soft, gently tangy flavour which combines dry straw with a hint of bitter Seville orange richness.*

*Both of these teas are best without milk.*

## Café 2 tea of the month

### **2009 Organic Dragon Well green tea** £2.80

*Picked on the 5th April, each bud has been hand pressed in a wok to achieve the perfect level of roasting. This tea is complex and multi-layered with warm grassy freshness and peach sweetness. This is an exceptional example one of the most famous green teas available.*



# Wines



## Sherry

**La Gitana Manzanilla**, Hidalgo, Sherry, Spain, abv 15%

100ml	250ml carafe	Half Bottle
£2.95	£7.30	£10.50

## Sparkling wine and champagne

**Prosecco Rustico**, Nino Franco, Prosecco di Valdobbiadene, Italy, abv 11%

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

Half bottle	Bottle
£22.00	£27.00 £42.00

## White wine

**2008 Monte Alina**, Alvarez y Diez, Rueda, Spain, abv 12%

**2007 Hewitson Eden Valley Riesling**, Southern Australia abv 12.5%

**2007 Soave Superiore**, Tamellini, Veneto, Italy abv 12.5%

**2008 Terra Vin Sauvignon Blanc**, Marlborough, New Zealand, abv 13.5%

**2006 Pinot Grigio**, Franz Haas, Alto Adige, Italy, abv 13%

**2007 Sancerre**, Domaine Matthias Roblin, Loire Valley, France, abv 12.5%

125ml	250ml carafe	Bottle
£2.60	£5.10	£14.50
£3.40	£6.70	£19.00
£4.20	£8.30	£24.00
£4.50	£8.90	£26.00
	£14.50 (half 2007)	£27.00
	£16.00	£30.00

## Rosé

**2007 Vale da Clara**, Quinta de la Rosa, Douro Valley, Portugal, abv 14.0%

125ml	250ml carafe	Bottle
£3.30	£6.50	£19.00

## Red wine

**2007 Graciano/Garnacha**, Los Pecalillos, Navarra, Spain, abv 13.5%

**2007 Château Grande Cassagne 'La Civette'**, Costières de Nîmes, France, abv 13.5%

**2006 Saumur**, Domaine Langlois-Château, Loire Valley, France, abv 13%

**2005 Trescone (Merlot/Sangiovese)** Lamborghini, Umbria, Italy, abv 13%

**2001 Rioja Reserva**, Luis Cañas, Spain, abv 13.5%

125ml	250ml carafe	Bottle
£2.60	£5.10	£14.50
£3.00	£5.90	£16.00
£3.70	£7.30	£21.00
£3.90	£7.70	£22.00
	£18.00 (500ml)	£25.00

## Sweet wine & port

**Torrontés Tardío 2007**, Familia Zuccardi, Mendoza, Argentina, abv 9.5%

**Quinta de la Rosa Finest Reserve**, Douro Valley, Portugal, abv 20%

125ml	250ml carafe	Bottle
£4.10	£8.10	£15.50 (500ml)
£4.15(100ml)	£10.30	£29.00

A discretionary 12.5% gratuity will be added to your bill for the benefit of serving and other staff. Our staff will happily provide you with details about our food if you have any specific questions or requirements. All profits go to support the gallery.

# Breakfast

## Set breakfast

**Any pastry or muffin with tea or coffee & fresh orange or apple juice** £4.90

## Pastries and muffins

**Pain au chocolat** £1.90

**Danish pastry** £1.90

**Croissant served with butter and homemade preserve** £1.90

**Organic muffins** £1.90

**Organic wheat-free carrot & fruit muffin** £1.90

## From the kitchen

**Toast with butter and homemade preserve** £1.45

**Vanilla yogurt with fruit compote, honey and granola** £2.95

**Sausage ciabatta** £3.70

**Sillfield farm treacle cured bacon sandwich** £4.40

**Mushrooms on toast with spinach and a fried duck egg** £6.35

