

# Breakfast

## Set breakfast

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

£5.00

## Pastries and muffins

Pain au chocolat

£1.95

Danish pastry

£1.95

Croissant served with butter and homemade preserve

£1.95

Muffins

£1.95

## From the kitchen

Toast with butter and homemade preserve

£1.50

Vanilla yogurt with fruit compote, honey and granola

£2.95

Sausage ciabatta

with a free range fried egg

£3.95

£1.00

Silfield farm streaky bacon sandwich

with a free range fried egg

£4.75

£1.00

Mushrooms on toast with spinach and a fried duck egg

£6.50



# Lunch

## To start

<b>Sourdough bread with Arbequina olive oil</b>	£1.55
<b>Roasted nuts with rock salt, paprika &amp; rosemary</b>	£2.00
<b>Manzanilla &amp; Aragón olives</b>	£2.55
<b>Gordal olives with orange, wild oregano &amp; rock salt</b>	£2.60
<b>Garlic ciabatta with Parmesan</b>	£2.65
<b>Ibérico meat plate with Catalan tomato bread, caper berries and pickled green chillies</b>	£13.25
<b>Catalan tomato bread</b> with smoked anchovies	£2.75
with Ibérico ham	£3.75
	£5.00
<b>Pumpkin &amp; sage soup</b>	£5.10

## Mains

<b>Penne pasta with roasted cherry tomato, courgette and salted ricotta</b>	£9.95
<b>Beer-battered Cornish haddock and chips with tartare sauce and mushy peas</b>	£10.50
<b>Char-grilled Aberdeen Angus beef burger with Roskilly's farmhouse tomato relish</b>	£10.50
With Caerphilly cheese or streaky bacon	£1.00
Cheese and bacon	£1.50
<b>Pan-fried Cornish pollack with sweet &amp; sour aubergine</b>	£10.50
<b>Roasted Suffolk chicken breast with Savoy cabbage and organic cider sauce</b>	£10.50
<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>	£6.95

## Light lunch

<b>Line-caught mackerel with spiced rhubarb chutney and baby watercress</b>	£6.95
<b>Caesar salad</b>	£6.95
<b>Buffalo mozzarella with vine tomato and pesto on ciabatta</b>	£6.95
<b>Chicken liver pâté, fig chutney and sourdough toast</b>	£7.25
<b>Cornish crab with sourdough toast and brown crab mayonnaise</b>	£7.25
<b>Mezze plate – chickpea &amp; coriander humous, beetroot purée, roasted tomato &amp; pepper dip, goat's cheese, lentil salad with grilled flatbread</b>	£7.95

## Side orders

<b>Minted ratte potatoes</b>	£2.65
<b>Buttered spinach</b>	£2.65
<b>Chips</b>	£2.85
<b>Mixed leaf salad</b>	£2.95

## Desserts and cheese

<b>Apple &amp; sultana crumble with vanilla ice cream</b>	£5.10
<b>Dark chocolate praline mousse with orange jelly</b>	£5.10
<b>Sticky toffee pudding with milk ice cream</b>	£5.10
<b>illy cappuccino panna cotta with fruit &amp; nut biscotti</b>	£5.10
<b>Lemon tart with raspberry sorbet</b>	£5.10
<b>Jude's ice cream: vanilla, chocolate or strawberry</b>	£5.10
<b>Caerphilly cheese with apple chutney and oat cakes</b>	£6.10

*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 questions or requirements. All profits go to support the gallery.*



# Afternoon

## Nibbles

Sourdough bread with Arbequina olive oil	£1.55
Roasted nuts with rock salt, paprika & rosemary	£2.00
Fried broad beans	£1.55
Manzanilla & Aragón olives	£2.55
Fried maize kernels	£1.55
Gordal olives with orange, wild oregano & rock salt	£2.60
Pumpkin and sage soup	£5.10

## Savoury

Egg mayonnaise & watercress on sourdough bread	£3.95
Spinach, humous, red pepper and carrot wrap	£4.50
Buffalo mozzarella with vine tomato and pesto on ciabatta	£6.95
Chicken liver pâté, fig chutney and sourdough toast	£7.25
Line-caught mackerel with spiced rhubarb and baby watercress	£6.95
Mezze plate – chickpea & coriander humous, beetroot, roasted tomato & pepper dip, goat's cheese, lentil salad with grilled flatbread	£7.95
Beer-battered Cornish haddock and chips with tartare sauce and mushy peas	£10.50

## Side orders

Garlic ciabatta with Parmesan	£2.65
Chips	£2.85
Mixed leaf salad	£2.95

## Cakes, desserts & cheese

Fruit scone with Cornish clotted cream & strawberry preserve	£2.95
Flourless banana & almond cake	£3.50
Bakewell tart	£3.50
Poppy seed & lemon drizzle cake	£3.50
Carrot cake	£3.50
Apple & sultana crumble with vanilla ice cream	£5.10
Dark chocolate mousse with praline and orange jelly	£5.10
Jude's ice cream: vanilla, chocolate or strawberry	£5.10
Caerphilly cheese with apple chutney and oat cakes	£6.10

## A little bit about our teas

<b>Chai black tea</b>	£2.30
<i>A blend of whole leaf ceylon tea with cardamon, star annise and other spices. Warming and well balanced between the richness of black tea and the sweetness of the spice.</i>	
<b>Rooibos (Redbush)</b>	£2.10
<i>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.</i>	
<b>Yellow Gold Oolong</b>	£2.30
<i>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.</i>	

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# Evening

## Carafes

La Gitana Manzanilla	£7.30 250ml
2007 Off the leash 'Finn no-oak white'	£7.90 250ml
2008 Vidigal	£5.10 250ml
2005 Trescone (Merlot/Sangiovese)	£7.70 250ml

**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.*



Mediterranean chickpea salad	£3.60
Beetroot purée with flat bread	£3.60
Potato, dill & caper salad	£3.60
Spiced chorizo sausages with parsley, capers & shallot salad	£5.10
Caerphilly cheese with apple chutney and oat cakes	£6.10
Caesar salad	£6.95
Chicken liver pâté, fig chutney and sourdough toast	£7.25
Line-caught mackerel with spiced rhubarb chutney and baby watercress	£7.25
Ibérico meat plate with Catalan tomato bread, caper berries and pickled green chillies	£13.25

## Nibbles

Sourdough bread with Arbequina olive oil	£1.55
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Fried broad beans	£1.55
Manzanilla & Aragón olives	£2.60
Fried maize kernels	£1.55
Gordal olives with orange, wild oregano & rock salt	£2.60
Catalan tomato bread with smoked anchovies	£2.75 £3.75
With Ibérico ham	£5.00

## Mains

Penne pasta with roasted cherry tomato, courgette and salted ricotta	£9.95
Pan roasted Suffolk chicken breast with Savoy cabbage and organic cider sauce	£10.50
Pan-fried Cornish pollack with sweet & sour aubergine	£10.50

## Desserts

Apple & sultana crumble with vanilla ice cream	£5.10
Dark chocolate mousse with praline and orange jelly	£5.10
Lemon tart with raspberry sorbet	£5.10
Jude's vanilla ice cream with Manzanilla sherry and raisins	£5.10

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# Wine List

## Sherry & Madeira

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

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

**Finest Full Rich 5yr Old** *Henriques & Henriques, Madeira abv 19%*

£4.10      £9.70      £18.50 500ml

## Sparkling wine & Champagne

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

125 ml £5.75      £27.00

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

£22.00 half      £42.00

## Rosé

**2008 Vidigal** *Estremadura, Portugal abv 12%*

125ml £2.60      £5.10      £14.50

## White wine

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

£2.60      £5.10      £14.50

**2008 Viognier** *Domaine de Bahourat, Vins de Pays du Gard, France abv 13%*

£3.00      £5.90      £16.00

**2007 Off the leash 'Finn no-oak white'** *Adelaide Hills, South Australia abv 13%*

£4.00      £7.90      £23.00

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

£4.50      £8.90      £26.00

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

£4.50      £14.50 half      £27.00

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

£16.00 half      £30.00

## Red wine

**2007 Graciano/Garnacha** *Los Pecalillos, Navarra, Spain abv 13%*

£2.60      £5.10      £14.50

**2006 Cedar Grove Cabernet/Merlot** *Stellenbosch, South Africa abv 14%*

£3.00      £5.90      £16.00

**2007 Saumur** *Domaine Langlois-Château, Loire Valley, France abv 12.5%*

£3.70      £7.30      £21.00

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

£3.90      £7.70      £22.00

**2002 Rioja Reserva** *Luis Cañas, Spain abv 14.5%*

£18.00 500ml      £25.00



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