

Lunch

To start

Sourdough bread with Arbequina olive oil	£1.50
Roasted nuts with rock salt, paprika & rosemary	£1.95
Manzanilla & Aragón olives	£2.50
Gordal olives with orange, wild oregano & rock salt	£2.50
Garlic ciabatta with Parmesan	£2.60
Catalan tomato bread	£2.50
with smoked anchovies	£3.50
with Ibérico ham	£4.95
Butternut squash & sage soup	£4.95

To share

Ibérico meat plate with Catalan tomato bread, caper berries and pickled green chillies	£12.95
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Mains

Paneer & spinach dhal with cumin rice	£10.25
Beer-battered Cornish haddock and chips with tartare sauce and mushy peas	£10.25
Char-grilled Aberdeen Angus beef burger with Roskilly's farmhouse tomato relish	£10.25
With Hereford hop cheese or streaky bacon	£1.00
Cheese and bacon	£1.50
Pan-fried pollack with caramelised fennel and saffron aioli	£10.25
Pan-fried calves liver with mashed potatoes and red onion marmalade	£10.25
Fish of the day, fresh from the Newlyn day boats, Cornwall	(market price)
All main dishes are available as a smaller portion for children	£6.95

Light lunch

Caesar salad	£6.95
Line-caught mackerel gravadlax with mustard and dill potato salad	£6.95
Buffalo mozzarella with vine tomato and pesto on ciabatta	£6.95
Potted Rhug Estate beef with English mustard and toasted sourdough bread	£6.95
Grilled Cornish sardines with cumin roasted beetroot	£6.95
Mezze plate – chickpea & coriander humous, beetroot, roasted tomato & pepper dip, goat's cheese, lentil salad with grilled flatbread	£7.95
Side orders	
Minted ratte potatoes	£2.60
Buttered greens	£2.60
Chips	£2.60
Mixed leaf salad	£2.95
Heritage tomato & basil salad	£2.95
Desserts and cheese	
Orange meringue tart	£4.95
Sticky toffee pudding with milk ice cream	£4.95
Pear & cinnamon crumble with vanilla ice cream	£4.95
Flourless chocolate cake	£4.95
Stove-top rice pudding with damson jam	£4.95
Jude's ice cream: vanilla, chocolate or strawberry	£4.95
Caerphilly cheese with apple chutney and oat cakes	£5.95



Afternoon

Nibbles

Sourdough bread with Arbequina olive oil	£1.50
Roasted nuts with rock salt, paprika & rosemary	£1.95
Fried broad beans	£1.50
Manzanilla & Aragón olives	£2.50
Fried maize kernels	£1.50
Gordal olives with orange, wild oregano & rock salt	£2.50
Butternut squash & sage soup	£4.95

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
Potted Rhug Estate beef with English mustard and toasted sourdough bread	£6.95
Line-caught mackerel gravadlax with mustard and dill potato salad	£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	£10.25

Side orders

Garlic ciabatta with Parmesan	£2.60
Chips	£2.60
Mixed leaf salad	£2.95

Cakes, desserts & cheese

Fruit scone with Cornish clotted cream & strawberry preserve	£2.95
Flourless banana & almond cake	£3.25
Bakewell tart	£3.25
Poppy seed & lemon drizzle cake	£3.25
Carrot cake	£3.25
Pear & cinnamon crumble with vanilla ice cream	£4.95
Orange meringue tart	£4.95
Jude's ice cream: vanilla, chocolate or strawberry	£4.95
Caerphilly with apple chutney and oat cakes	£5.95



A little bit about our teas

Water sprite Oolong £2.80

Formally one of the most exported teas around the world, it is now almost unknown outside of China. Graceful and perfectly proportioned, with intricate notes of fragrant wood, gentle mineral oil, rose petal and peach leaf.

Rooibos (Redbush) £1.95

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.

Organic Gunpowder Supreme Green Tea

The freshest, greenest Gunpowder green tea you will ever taste. It is not earthy and dull like standard gunpowder. In Chinese this tea is called 'Zhu Cha' which means 'Pearl Tea' on account of the way it is rolled during production

All of these teas are best without milk.

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.

Evening

Carafes

La Gitana Manzanilla	£7.30 250ml
2007 Hewitson Eden Valley Riesling	£6.70 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	£3.50
Beetroot purée with flat bread	£3.50
Potato, dill & caper salad	£3.50
Spiced chorizo sausages with parsley, capers & shallot salad	£4.95
Caerphilly cheese with apple chutney and oat cakes	£5.95
Caesar salad	£6.95
Potted Rhug Estate beef with English mustard and toasted sourdough bread	£6.95
Line-caught mackerel gravadlax with mustard & dill potato salad	£6.95
Ibérico meat plate with Catalan tomato bread, caper berries and pickled green chillies	£12.95

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Fried maize kernels	£1.50
Gordal olives with orange, wild oregano & rock salt	£2.50
Catalan tomato bread with smoked anchovies	£2.50 £3.50
With Ibérico ham	£4.95

Mains

Paneer & spinach dhal with cumin rice	£10.25
Pan-fried calves liver with mashed potatoes and red onion marmalade	£10.25
Pan-fried pollack with caramelised fennel and saffron aioli	£10.25

Desserts

Pear & cinnamon crumble with vanilla ice cream	£4.95
Flourless chocolate cake	£4.95
Orange meringue tart	£4.95
Jude's vanilla ice cream with Manzanilla sherry and raisins	£4.95

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%*

£27.00

Billecart-Salmon Brut Réserve *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

2006 Hewitson Eden Valley Riesling *Southern Australia abv 12.5%*

£3.40

£6.70

£19.00

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

£4.20

£8.30

£24.00

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%*

£14.50 half 2007

£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 13.5%*

£2.60

£5.10

£14.50

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

£3.00

£5.90

£16.00

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

£3.70

£7.30

£21.00

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

£3.90

£7.70

£22.00

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

£18.00 500ml

£25.00

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

