



SERVED
| 12 - 3pm |

GARDEN KITCHEN

Light Bites

House marinated olives | GF VGO | 4
Preserved lemon & oregano

Garlic bread | VGO | 4.5
Homemade focaccia smothered in garlic butter
Add Cheese £1

Creamy Cornish crab & pastis soup | GFO DFO | 9
Da Bara sourdough, lemon zest oil

Chorizo sausages | 5
Roasted red peppers

Fresh & Leafy

Marsh Farm free range chicken & Primrose Herd
streaky bacon caesar salad | GFO | 15
Grana padano, anchovy fillets, garlic croutons, baby gem

Newlyn crab salad | GF DF | 19
Guacamole, grapefruit, pickled peppers, lemon dressing

Gylly bowl | GF DF VGO | 13
Served with a vibrant selection of charred broccoli, lemon
& herb quinoa, spiced sweet potato, fennel & red cabbage
coleslaw, hummus, nuts, guacamole

Add an extra bite to your bowl for
Pomegranate roasted aubergine | 3
Local Coppa ham | 4
Smoked salmon | 4

St Michaels Classics

Korev battered fish & chips | DF GFO | 17
Fresh Cornish haddock fillet in light Korev batter, crushed peas,
homemade tartare sauce, lemon wedge, triple cooked chips

6oz Cornish beef burger | DFO GFO | 15
Da Bara ciabatta roll, Cornish gouda, beef tomato, baby gem,
pickled cucumber, triple cooked chips, dressed mixed leaves

Moving mountains plant based burger | VGO | 15
Da Bara ciabatta roll, Cornish gouda, beef tomato, baby gem,
pickled cucumber, triple cooked chips, dressed mixed leaves

Open Sandwiches

On Da Bara sourdough or wholemeal bread
All served with root vegetable crisps and dressed leaves

Steak | GFO DFO | 14
Wholegrain mustard mayo, crispy onions

Salmon Rillettes | GFO | 14
Smoked and poached salmon, lemon mayo, pickled cucumber

Mediterranean Vegetables | GFO VGO | 12
Basil pesto, mozzarella

Sides

Triple-Cooked Chips | GF DF | 5
Truffle & parmesan triple cooked chips | GF | 6.5
Garden Kitchen Salad | GF DF | 5