

SERVED 3 - 9 pm |

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

9 inch pizza, served with dressed leaves & black garlic aioli Gluten Free bases available | Upgrade to 12-inch £4

Margherita | GFO VGO | 12 Sun dried tomato, basil

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Wham bam ham | DFO GFO | 14 Primrose Herd roast ham, pepperonata, artichokes, mozzarella

Piggy wickett | GFO | 13

Keith Wicketts chicken, smoked bacon, basil mascarpone, pickled peppers

Cornish fun guy | GFO VGO | 14.5 Truffle base, exotic mushrooms, spinach, oregano, mozzarella

Nduja wanna | GFO | 14.5 Nduja, capers, fennel, olives, rocket, mozzarella

Vegstar | GFO VGO | 12.5 Roasted aubergine, courgette & peppers, rocket & mozzarella

Load up with extra toppings on your pizza Sun dried tomatoes, pickled peppers, olives, capers, artichokes, spinach | 1.5 Chicken, smoked bacon, honey roast ham, exotic mushrooms | 2

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

Sides

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