



## GARDEN KITCHEN

### BRUNCH

08:00 - 13:00

#### SMASHED AVOCADO (M)

soft poached egg, sourdough  
add crispy streaky bacon or feta

#### BIRCHER MUESLI (M)

chia seeds, coconut, pumpkin seeds, pears, apples

#### ALMOND MILK PANCAKES (VG)

bananas, peanut butter, with or without honey

#### CRUMPETS

fried Cornish duck egg, confit duck

#### DUKKAH SCRAMBLED EGGS (M)

toasted rye bread, marinated beetroot, coriander

### QUICK LUNCH

12:00 - 16:00

#### 8.00 A SLICE OF QUICHE

dressed leaves, served warm or cold

2.00

#### A BOWL OF SOUP

bread and Trewithan Farm butter

6.00

#### SCOTCH EGG

piccalilli; a relish of chopped pickled vegetables & spices

7.00

#### A SLICE OF PIE

chutney made in house with preserved fruit & vegetables

9.00

6.00

6.00

6.00

5.00

5.00

## SHARING BOARDS

A COURSE TO SHARE BETWEEN TWO | FROM 12:00

#### CHARCUTERIE 16.50

Cornish coppa, Cornish chorizo, Cornish salami, olives, capers, gherkins, artisan bread

#### GARDEN MEZE 12.00 (VG) (N)

chargrilled courgette, aubergine & artichokes, beetroot & walnut hummus, stuffed peppers, flatbread

#### CHEESE BOARD 12.50 (M)

rosemary & garlic baked Boy Laity, selection of bread, Tribute ale chutney

#### CHEF'S CHOICE 15.00

a special selection of charcuterie, garden meze and cheese

### PIZZA

FROM 12:00

#### MARGHERITA (M)

sun-blush tomato, mozzarella, oregano, basil

#### FUNGI (M)

tomato, mozzarella, portobello, pickled wild mushroom, truffle oil

#### FORMAGGIO DE CAPRA (M) (N)

goat's cheese, hazelnuts, beetroot, rocket, dill

#### HOT SALSSICA

chorizo, jalapeños, mozzarella, pepperoni

#### CAPRICASO (VG)

tomato, grilled artichokes, courgettes, salsa verde, with or without salami

### ADD A SIDE

FROM 12:00

#### CRISPY POTATO SKINS (VG)

Cornish sea salt

#### FRESHLY BAKED BREAD (M)

Trewithan Farm butter

#### ROOT CRISPS (VG)

garden vegetable

#### CORNISH OLIVES (VG)

sun-blushed tomatoes

### SALAD

FROM 12:00

#### 10.00 ROASTED TOMATO (VG) (N)

slow-roasted tomatoes, sumac, basil, pine nuts, red onion, with or without mozzarella

9.00

11.00

#### WILD MUSHROOM (VG)

wild mushrooms, bulgur wheat, dill, cumin, with or without feta

9.00

10.00

#### PUY LENTILS (VG) (N)

marinated beetroot, kale pesto, hazelnuts, puy lentils, with or without goat's cheese

9.00

11.50

#### ROASTED SQUASH (V) (N)

roasted butternut squash, za'atar, cavolo nero, tahini yoghurt, toasted almonds, with or without Cornish coppa

9.00

11.00

#### FREEKEH (VG)

grilled artichoke, freekeh, preserved lemon, courgette, dill, dukkah

9.00

### DESSERTS

FROM 12:00

3.00

#### APPLE CHEESECAKE

apple compote, spiced crumble

5.00

3.00

#### BLOOD ORANGE & DARK CHOCOLATE TART

blood orange jam

5.00

3.00

#### FRESH FRUIT (VG) (N)

coconut granola with or without Trewithan yoghurt

5.00

3.00

Food allergies & intolerances: Before ordering, please speak to our staff about your requirements. (V) denotes vegetarian dishes, (VG) marks dishes suitable for vegans, (N) marks dishes that contain nuts. Please note that we do not guarantee that our products are free from nut traces. The Garden Kitchen does not knowingly use genetically modified foods.