



GARDEN KITCHEN

BRUNCH

08:00 - 13:00

SMASHED AVOCADO (M) 8.00
*soft poached egg, sourdough
add crispy streaky bacon or feta* 2.00

BIRCHER MUESLI (M) 6.00
*chia seeds, coconut, pumpkin seeds,
pears, apples*

ALMOND MILK PANCAKES (VG) 7.00
bananas, peanut butter, with or without honey

CRUMPETS 9.00
fried Cornish duck egg, confit duck

DUKKAH SCRAMBLED EGGS (M) 6.00
*toasted rye bread, marinated beetroot,
coriander*

QUICK LUNCH

12:00 - 16:00

A SLICE OF QUICHE 6.00
dressed leaves, served warm or cold

A BOWL OF SOUP 6.00
bread and Trewithan Farm butter

SCOTCH EGG 5.00
*piccalilli; a relish of chopped pickled
vegetables & spices*

A SLICE OF PIE 5.00
*chutney made in house with preserved fruit
& vegetables*

SMALL PLATES

FROM 17:00

COURGETTE & POLENTA CHIPS (VG) 6.00
nigella seeds, tahini yoghurt

MISO, SOY & HONEY AUBERGINE (VG) 6.00
sesame seeds, coriander

CORNISH COPPA CROQUETTES 6.00
saffron aioli

CHARRED BABY GEM 6.00
anchovy, smoked bacon pangrattato

PERL LAS BLUE CHEESE (VG) (N) 6.00
poached pear, chicory, candied walnuts

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) 9.00
*slow-roasted tomatoes, sumac, basil, pine nuts, red onion,
with or without mozzarella*

11.00 **WILD MUSHROOM** (VG) 9.00
*wild mushrooms, bulgur wheat, dill, cumin,
with or without feta*

10.00 **PUY LENTILS** (VG) (N) 9.00
*marinated beetroot, kale pesto, hazelnuts, puy lentils,
with or without goat's cheese*

11.00 **ROASTED SQUASH** (V) (N) 9.00
*roasted butternut squash, za'atar, cavolo nero, tahini
yoghurt, toasted almonds, with or without Cornish coppa*

FREEKEH (VG) 9.00
*grilled artichoke, freekeh, preserved lemon, courgette,
dill, dukkah*

DESSERTS

3.00 FROM 12:00

3.00 **APPLE CHEESECAKE** 5.00
apple compote, spiced crumble

3.00 **BLOOD ORANGE & DARK CHOCOLATE TART** 5.00
blood orange jam

3.00 **FRESH FRUIT** (VG) (N) 5.00
coconut granola with or without Trewithan yoghurt

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.

COLD-PRESSED JUICES

SMALL 2.50 | REGULAR 4.00

GINGER NINJA

carrot, orange, ginger

REVITALIZER

cucumber, fennel, kale, mint, lemon

CORNISH ORCHARD

SPARKLING SOFTS 2.20

ELDERFLOWER PRESSE

ORANGE & LEMON SPARKLE

CRANBERRY & RASPBERRY SPARKLE

NON ALCOHOLIC GINGER BEER

add a shot of Rathee's Cornish rum

COCKTAILS

REFRESHING SPRITZ COCKTAILS 8.00

APEROL SPRITZ

aperol, prosecco, soda

HUGO

gin, elderflower, prosecco, mint

SMOOTHIES

SMALL 3.00 | REGULAR 5.00

NUTTY FREDA

Freda's Cornish peanut butter, cocoa, banana, almond milk

BERRY GOOD

luscious berries, banana, Cornish apple juice

CORNISH ORCHARD

CIDER 5.50

BLUSH APPLE & RASPBERRY

500ML | 4%

HEDGEROW DESSERT APPLE, SLOE, BLACKBERRY

500ML | 4%

3.20

WINE BY THE CARAFE

500ML 12.00 | 175ML GLASS 5.50

RED

primitivo, lively fresh fruit forward red

WHITE

viognier, peach, apricot, almond

ROSÉ

zinfandel, pink grapefruit, pomegranate, honey, with a hint of spice

SPARKLING

available by the glass or by bottle

NV Terre di S. Alberto Prosecco Brut 7.00 | 29.00

Veneto, Italy | classic prosecco with a fine mousse and a fresh green pear character

NV Brut Mosaïque, Champagne 10.00 | 44.00

Jacquart, France | lovely and fresh with fruity grape and pear hints mingling with intense notes of baking bread

NV Brut Mosaïque Rosé, Champagne 49.00

Jacquart, France | delicate bubbles wrapped in intense salmon pink. red berry fruit aromas lead to a fine palate

HOT DRINKS

CORNISH TEA & COFFEE

ESPRESSO

2.25

AMERICANO

2.50

LATTE

2.70

CAPPUCCINO

2.70

FLAT WHITE

2.60

MOCHA

2.80

HOT CHOCOLATE

2.80

CORNISH BREAKFAST TEA

1.80

FUSIONS TEA BAGS

2.50

please ask your server for our flavours

LOOSELEAF TEA POTS

4.00

please ask your server for our flavours

ALTERNATIVE MILK ^(VG)

HOT DRINKS CAN BE MADE DAIRY-FREE

SOYA

ALMOND MILK

COCONUT MILK

OAT MILK

IF YOU WOULD LIKE A DRINK FROM OUR LOUNGE BAR, PLEASE ASK YOUR SERVER