



### Mojito

cloudy apple juice, elderflower  
cordial, garden mint,  
lemon, soda  
£5

### Elderflower An Azz

Tarquin's elderflower gin, pink  
grapefruit juice, elderflower  
cordial, prosecco  
£9

### Porthilly oysters

£4.50 each or £25 for 6  
ember baked ~ nduja  
raw ~ chilli & caper dressing

### Tequooler

espolon tequila,  
fresh lime, ginger,  
bottle of Sol  
£9

### Camel Valley Rose Brut

Award winning  
Cornish sparkler  
125ml  
£11

### To start...

Da Bara wild sourdough, beef fat focaccia, squash butter	£4
Ember baked beetroot, goat's curd, burnt orange, fennel, radish	£8
Heritage tomatoes, mangalitsa pancetta, pickled shallots, thyme	£8
Smoked sea trout pastrami, sourdough, pickle	£9
Black and blue onget, parmesan, pickled jalapenos, watercress, cured yolk	£8
Pickled mullet, sauce vierge, crispy shallots	£7
Ross Geach's padron peppers, cider vinegar, crispy shallots	£6

### St Kew classics...

10oz dry aged sirloin – beef fat onion, heritage tomatoes, fries	£27
Beer battered haddock – crushed peas, jalapeno tartare, hand-cut chips	£16
Porthilly mussels – brown butter, sea greens, fries, sourdough	£18
Apple smoked hot dog – beef fat onions, gotcha relish, mustard, fries	£15

### From the fire...today's wood is beech

Charred hispi, tossed spelt, Old Winchester, pomegranate, chipotle mayo	£14
Lamb rump, charred broccoli, salsa verdi, mint jus	£18
Ember baked day boat fish, St Kew xo butter	£22

### The bit on the side .....

Ember roasted greens	£4	St Kew fries	£4
Smoked herby news	£4	Creamed greens	£4

### Afters....

Citrus tart, charred meringue	£7.5
Steamed chocolate pudding, chocolate sauce, clotted cream, hazelnuts	£7.5
Vanilla panna cotta, strawberries, elderflower	£7.5
Our ice creams and sorbets (3 scoops)	£4.5
Cornish gouda, Helford blue, our crackers, Porteath honey	£7.5