

Nibbles

Artisanal Breads & Oil 4.5 Marinated Olives 4.5 Marinated Anchovies 6 Balsamic Onions 4.5

<u>Tapas</u>

We Recommend 3 tapas per person as part of a main meal. We operate a free flow kitchen at peak times meaning your dishes will arrive at your table as & when they are ready.

From The Pastures

Queso & Jamon Croquettas | Smokey & Spicy Tomato Sauce 8

Soy, Ginger & Chilli Wings | Asian Slaw (DF) 7.5

Albondigas | spanish style beef & pork meatballs topped with shaved Manchego (GF) 9

Sauteed Spanish Chorizo | Chilli, Honey & cornish cider (GF/DF) 8

4oz Sirloin Steak | Chimichurri (GF/DF)) 12

Beef Brisket Bao Buns | Asian Slaw & Sriracha Sauce (DF) 9

Boneless chicken Thighs | Chipotle mayo, pickled pink onions & coriander 8

Spanish Charcuterie | house pickles (GF/DF) 10

Fig, Mortadella & Goats cheese topped flatbread | balsamic & port reduction 11

From The Sea

Cornish Hake Goujons | triple citrus aioli (DF) 8.5

Gambas Pil Pil | king prawns, paprika, garlic (GFO) 9

Pan Fried Local Scallops | thyme butter (GFO) 11

Tempura Calamari | triple citrus mayonnaise (DF) 8

St Austell Bay Moules Mariniere | cream, garlic & white wine (GFO) 11

Chilli & Garlic Prawns & Chorizo (GF/DF) 9

Ceviche Of The Day | ask your server for todays special (GF/DF) MP

Sweet Chilli Squid Bites (DF) 8

Pan Fried Catch of the day | caper & lemon butter MP

Fried Whitebait | Aioli (DF) 7.5

From The Fields

Patatas Bravas | Smokey & Spicy Tomato Sauce (GF/DF/VG) 5.5

Padron Peppers | Cornish Sea Salt (GF/DF/VG) 6

Watermelon, Cucumber, Feta & Mint Salad (GF) 7

Spicy Sweetcorn Fritters | Pineapple, Green Chilli & Lime Salsa (GF/DF/VG) 8

Mushroom & Truffle Arancini | Truffle Mayo (DF/V) 8

Bewsheas Thyme & Sea salt Chips (GF/DF/VG) 4.5

Beer Battered Onion Leaves (DF/VG) 4.5

Whole Burrata, lemon pickled caugette & basil oil (GF) 10

Zanahorias Salinadas | pickled carrots (GF/DF/VG) 5

Tempura Halloumi Fries | Chilli Jam (V) 7.5

Citrus, radicchio & Date salad (GF/DF/VG) 7

9 Month aged Spanish manchego | honey & candies walnuts (GF) 8.5

Truffle & Manchego Bewshea chips (GF) 6

 $V = Vegetarian \quad VG = Vegan \quad DF - Dairy Free \quad GFO = Gluten \ Free \ Option \ Available \quad GF = Gluten \ Free \ (always \ advise \ your \ server)^*$

Please inform us if you have any food allergies or intolerances. All of our dishes are cooked fresh to order and can be adapted to suit all dietary requirements.

*We will always do our best to reduce the chance of cross contamination but can never guarantee this 100%

All dishes are subject to availability

BY THE BEACH