



Starters and Little Plates

Barnecutt's Bread Basket	£3.95	West Country Asparagus(gfo/vgo/df)	£7.95
<i>With Manchego & smoked almonds</i>		<i>With fried hens egg, chorizo & thyme breadcrumb</i>	
Nocellara Olives (gf/df/vgo)	£3.95	Half Shell Cornish Scallops(gf/df)	£12.95
<i>With Manchego & smoked almonds</i>		<i>Mojo verde butter & sweetcorn salsa</i>	
Roasted Pepper Hummus, (vgo/df/gfo)	£4.95	Buttermilk Chicken Wings(gf)	£6.95
<i>Served with flat bread & radishes</i>		<i>Served either with a honey and soy glaze or Texan spice with blue cheese sauce</i>	
Halloumi "Tots" (gf/df/vg)	£5.95	Shrimp Caesar Salad (gf)	£7.95
<i>Bite size fried halloumi served with sriracha mayo</i>		<i>Charred baby gem lettuce, pancetta & grated parmesan</i>	
Porthilly Oyster(gf/df)		Spicy Pork & Nduja Meatballs (gf)	£6.95
<i>Deep fried & served with a bloody Mary rose sauce</i>	£3.50 each	<i>With saffron aioli and shaved fennel salad</i>	
Padron Peppers(gfo/vgo/df)	£6.95	Chargrilled Shell On Tiger Prawns (x4)(gf)	£8.95
<i>With chorizo & cooked in fino sherry</i>		<i>With lemon aioli</i>	
Baked Cornish Camembert (v/gfo)	£13.95		
<i>Honey, walnut & thyme and served with Crostini's</i>			

Mains

Rafferty's Rockpool (gfo/df)			
<i>Porthilly mussels, tiger prawns, crab claw, scallop, cooked in Healey's Cornish cider, cream & chorizo, served with salted fries</i>			£23.95
Butterflied Devilled Padstow Mackerel (gf/df)			
<i>Served with a tomato & red onion salad & Sag aloo potatoes</i>			£14.95
Pan Fried Cornish Cod Loin (gfo/df)			£19.95
<i>Served with sauted chorizo, chickpea, roasted red pepper and spinach</i>			
Raff's 6oz Homemade Burger			£13.95
<i>Emmental cheese, tomato, baby gem lettuce, truffle oil, bacon jam and served in a brioche bun with a side of salted fries</i>			
Free Range Chicken Breast			£16.50
<i>West Country asparagus, woodland mushrooms, fresh truffle with mac & blue cheese</i>			
Moroccan Spiced Aubergine(gf/v/vgo/df)			£15.95
<i>With lemon cous cous, harissa yoghurt, toasted almonds, pomegranate and coriander</i>			
Half or Whole Padstow Lobster (gf)			£21.95
<i>Grilled with garlic butter and served with salted fries</i>			£39.95
West Country 28 Day Hung Steak (gf/df)			
<i>Chargrilled to your liking and served with salted fries, grilled tomato, mushrooms, watercress & pickled shallot salad</i>			
8z Sirloin £21.95 8oz Ribeye £23.95 8oz Fillet £28.95			

To Share

Cote De Boeuf (gf/df)			£54.95
<i>Whole rib eye steak chargrilled on the bone to your liking served with salted fries, tomato watercress & pickled shallot salad</i>			
Surf & Turf (gf/df)			£59.95
<i>Whole grilled Padstow lobster & 12 oz sirloin steak, served with salted fries, garlic butter and mixed leaf salad</i>			

Sides

Salted Fries (vg/df) £3.95	Raff's Dirty Fries (gf/v) fries, blue cheese, jalapenos & pancetta £5.95	Onion Rings (vg/df) £3.95
Seasonal Veg Bowl £3.95	Mixed Leaf Salad (vg/df/gf) £3.95	Tomato Basil & Red Onion Salad (vg/df/gf) £3.95
Garlic Butter £ 2.95	Peppercorn Sauce £ 3.50	Blue Cheese Sauce £3.50

Allergines

V—Vegetarian Vg—Vegan Gf—Gluten Free Df—Dairy Free O— Option available

Please advice your server of any dietary or allergy requirements you may have.



White Wines

1. **Valdecaz Verdejo 2020, Spain**
"Our house wine for the last eight years, with each vintage improving, this Verdejo is light & fresh in style".
175ml £4.75
250ml £6.95
50cl £13.95
75cl Bottle £19.50
2. **Cielo Trebbiano Pinot Grigio 2020, Italy**
"It's hard to find a good Pinot Grigio but we think we've found one. Refreshing lemon notes with a crisp finish".
175ml £5.50
250ml £7.75
50cl £14.95
75cl Bottle £21.95
3. **Domaine Le Bosquet, Sauvignon Viognier, 2020, France,**
"Fresh and young with gooseberry and strong tropical notes from the viognier"
175ml £5.75
250ml £8.50
50cl £16.75
75cl Bottle £23.95
4. **Nivarius Tempranillo Blanco 2019, Rioja, Spain** £26.95
"Peach and apricot notes, fresh with a delicious underlying tropical richness"
5. **Domaine Castelnau Picpoul de Pinet 2019, France** £28.95
"Refreshingly crisp, lime notes and hints of grapefruit".
6. **Two Rivers Convergence Sauv /Blanc 2020, New Zealand, 175ml** £6.95
A classy Marlborough Sauvignon at its finest with explosive aromatics of blackcurrant & fresh capsicum. Dry and saline the distinctive palate has a creamy texture and smooth, pre finish."
250ml £9.50
50cl £18.50
75cl Bottle £28.95
7. **Mancy Les classiques Mâcon 2018, Burgundy France** £33.95
We found this classic Burgundy and loved it on our trip in 2018
"Crisp & fresh citrus fruits, unoaked in style with a touch of minerality"
8. **Nai Albariño , 2019, Spain** £33.95
"Sourced from coastal vineyards, this Albariño has lovely refreshing minerality with peach and apricot notes."
9. **Trevibban Mill Harlyn 2019** £37.95
A cracking wine from our good friends & neighbours at Trevibban Mill
"An interesting & exciting blend, off dry with citrus notes and a touch of honey"
10. **Montagny 1er Cru 2017, Burgundy France** £59.95
We visited this stunning vineyard on "work trip" last year. Elegant, full of fruit and charm, complex and stunning".

Red Wines

11. **Valdecaz Tempranillo 2019, Spain** 175ml £4.75
We had the Valdecaz when we opened our first wine bar and still love it. Gentle fruit notes, "rich with a balanced structure". 250ml £6.95
50cl £13.95
75cl Bottle £19.50
12. **Cielo Pinot Noir, Italy, 2018** 175ml £5.50
This delicious pinot noir has deep cherry fruits, soft tannins with a touch of spice 250ml £7.75
50cl £14.95
75cl Bottle £21.95
13. **Ortonese Sangiovese Merlot 2019, Italy** 175ml £5.75
Dark brambly fruit notes with a soft rich finish". A great choice with our Steak dishes ". 250ml £8.50
50cl £16.75
75cl Bottle £23.95
14. **Baccolo Rosso 2019, Italy** £24.50
"This juicy rich red is achieved by the partial air-drying of the mixed blend of Merlot and Corvina, full of fruit and character".
15. **Clua El Sola d'en Pol Red 2018, Terra Alta Spain** £25.95
This blend of Garnatxa Negra, Cabernet Sauvignon, Merlot and Ull de Lebre has soft dark berry fruits mingle with a gentle tannin
16. **Valdeviña Malbec 2019, Argentina** £27.95
"A Rolling in rich damson fruits, gentle with a touch of spice".
17. **Growers Touch Durif 2019, Australia** £28.50
"A little something different from OZ, this grape variety was created by Dr Durif in Montpellier in 1880. If you like rich full reds, you will love this".
18. **Ugarte Cosecha 2018, Rioja Spain** £28.95
"Soft strawberry fruits with a touch of oak and spice. Warming with a long soft finish".
19. **The Crusher Cabernet Sauvignon, 2017, USA** £38.95
"We fell in love with this beauty in our old premises, we loved it so much we had to get it back. Stunning depth and complexity
20. **Caronne St Gemme 2012 Haut Médoc Bordeaux France** £44.95
"Blackberry nose with hints of vanilla & spice. Warming and delicious"
21. **Centenero Amarone 2017, Italy,** £59.95
"I first tried Amarone on my travels through Italy & promised then it would be on our first wine list and it never disappoints. Deep & rich with intense red fruits & a juicy palate".

Rosé

22. **Le Montalus Rosé 2020, Côte de Thau, France** 175ml £4.95
"This Provence style Rosé is pale, dry rosé is refreshing with summer berry notes and a crisp finish". 250ml £7.50
50cl £14.95
75cl bottle £20.95
23. **Snapper Rock Sauvignon Blanc Rosé, 2020, Marlborough New Zealand** £29.50
"91% Sauvignon Blanc, this is beautiful. Elegant red berry aromas, delicate mineral notes with a refreshing enticing touch".

Sparkling Wines

24. **Cielo Prosecco , Italy** 125ml £5.95
"Off dry, with refreshing citrus fruits and hints of pears. Ideal as an aperitif". 75cl bottle £26.50
25. **Trevibban Mill Blanc de Blancs, 2014, Cornwall** 75cl bottle £49.95
"A deliciously bone dry sparkling wine, aromas of brioche & apple crumble with a crisp apple finish "
26. **Trevibban Mill Pinot Noir Rosé, 2014, Cornwall** £47.95
"Made in the traditional method, this sparkling rosé is full of delightful summer fruits and balanced characters. Fine bubbles and enticing acidity give the wine great finesse and elegance".
27. **Bauget-Jouette N.V., Champagne France** 75ml bottle £49.95
"On our way home from Burgundy in March we stopped and met Nicolas Bauget , a small producer in the heart of Champagne producing a stunning, rich and complex wine with a lovely long finish. 37.5ml Bottle £26.95

Dessert Wines

28. **A Growers Touch Botrytis Semillon 2013, Australia** 75ml £5.50
"Complex and intense citrus fruits dance with honey and tropical fruit notes, divine!!!". 37.5cl £23.50