



Starters and Little Plates

<i>Barnebutt's Bread Basket</i>	£3.95	<i>Trerair Farm Chargrilled Beetroot (v/vgo/gf)</i>	£6.95
<i>Nocellara Olives (gf/dfo/vgo)</i> With Manchego & smoked almonds	£3.95	<i>With labneh, toasted hazelnuts & dill oil</i>	
<i>Roasted Pepper Hummus, (vgo/dfo/gfo)</i> Served with flat bread & radishes	£5.95	<i>Half Shell Cornish Scallops(gf/dfo)</i>	£13.95
<i>Halloumi "Tots" (gf/dfo/vg)</i> Bite size fried halloumi served with sriracha mayo	£6.95	<i>Mojo verde butter & sweetcorn salsa</i>	
<i>Porthilly Oyster(gf/dfo)</i> Deep fried & served with a bloody Mary rose sauce	£3.75 each	<i>Buttermilk Chicken Wings(gf)</i>	£6.95
<i>Padron Peppers(gfo/vgo/df)</i> With chorizo & cooked in fino sherry	£6.95	<i>Served either with a honey and soy glaze or Texan spice with blue cheese sauce</i>	
<i>Baked Cornish Camembert (v/gfo)</i> Honey, walnut & thyme and served with Crostini's	£13.95	<i>Shrimp Caesar Salad (gf)</i>	£8.95
		<i>Charred baby gem lettuce, pancetta & grated parmesan</i>	
		<i>Spicy Pork & Nduja Meatballs (gf)</i>	£7.95
		<i>With saffron aioli and shaved fennel salad</i>	
		<i>Chargrilled Shell On Tiger Prawns (x4)(gf)</i>	£8.95
		<i>With lemon aioli</i>	

Mains

<i>Rafferty's Rockpool (gfo/dfo)</i> Porthilly mussels, tiger prawns, langoustine, scallop, cooked in Healey's Cornish cider, cream & chorizo, served with salted fries	£24.95
<i>Butterflied Devilled Cornish Mackerel (gf/dfo)</i> Served with a tomato & red onion salad & Sag aloo potatoes	£15.95
<i>Pan Fried Cornish Hake Loin (gfo/dfo)</i> Served with sauted chorizo, chicpea, roasted red pepper and spinach	£19.95
<i>Raff's 6oz Homemade Burger</i> Emmental cheese, tomato, baby gem lettuce, truffle oil, bacon jam and served in a brioche bun with a side of salted fries	£14.95
<i>Free Range Chicken Breast</i> West Country asparagus, woodland mushrooms, fresh truffle with mac & blue cheese	£16.95
<i>Moroccan Spiced Aubergine(gf/v/vgo/dfo)</i> With lemon cous cous, harissa yoghurt, toasted almonds, pomegranate and coriander	£15.95
<i>Half or Whole Padstow Lobster (gf)</i> Grilled with garlic butter and served with salted fries	£22.95 £42.95
<i>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 8oz Sirloin £22.95 8oz Ribeye £23.95 8oz Fillet £29.95	

To Share

<i>Cote De Boeuf (gf/df)</i> Whole rib eye steak chargrilled on the bone to your liking served with salted fries, tomato watercress & pickled shallot salad	£55.95
<i>Surf & Turf (gf/dfo)</i> Whole grilled Padstow lobster & 12 oz sirloin steak, served with salted fries, garlic butter and mixed leaf salad	£59.95

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 advise 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

"Peach and apricot notes, fresh with a delicious underlying tropical richness"

5. Domaine Castelnau Picpoul de Pinet 2019, France

"Refreshingly crisp, lime notes and hints of grapefruit".

6. Two Rivers Convergence Sauv /Blanc 2020, New Zealand, 175ml

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 ."

7. Mancy Les classiques Mâcon 2018, Burgundy France

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

"Sourced from coastal vineyards, this Albariño has lovely refreshing minerality with peach and apricot notes."

9. IL Forte Gavi docg, 2020 Italy

Pear scents with peach, apricot and yellow plum with a fresh sapid and easy to drink taste this Gavi is ideal pairing with fresh Cornish fish

10. Montagny 1er Cru 2017,Burgundy France

We visited this stunning vineyard on "work trip" last year. Elegant, full of fruit and charm, complex and stunning".

£34.95

250ml £9.50

50cl £18.50

75cl Bottle £28.95

£33.95

22. Le Montalus Rosé 2020, Côte de Thau, France

"This Provence style Rosé is pale, dry rosé is refreshing with summer berry notes and a crisp finish".

Red Wines

11. Valdecaz Tempranillo 2019, Spain

We had the Valdecaz when we opened our first wine bar and still love it . Gentle fruit notes, "rich with a balanced structure".

175ml £4.75

250ml £6.95

50cl £13.95

75cl Bottle £19.50

12. Cielo Pinot Noir, Italy, 2018

This delicious pinot noir has deep cherry fruits, soft tannins with a touch of spice

175ml £5.50

250ml £7.75

50cl £14.95

75cl Bottle £21.95

13. Ortonese Sangiovese Merlot 2019, Italy

Dark brambly fruit notes with a soft rich finish". A great choice with our Steak dishes".

175ml £5.75

250ml £8.50

50cl £16.75

75cl Bottle £23.95

14. Baccolo Rosso 2019, Italy

"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

This blend of Garnatxa Negra, Cabernet Sauvignon, Merlot and Ull de Lebre has soft dark berry fruits mingle with a gentle tannin

£24.50

16. Valdeviña Malbec 2019, Argentina

"A Rolling in rich damson fruits, gentle with a touch of spice".

£25.95

17. Growers Touch Durif 2019, Australia

"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".

£28.50

18. Ugarte Cosecha 2018, Rioja Spain

"Soft strawberry fruits with a touch of oak and spice. Warming with a long soft finish".

£28.95

19. The Crusher Cabernet Sauvignon, 2017, USA

"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

£38.95

20. Caronne St Gemme 2012 Haut Médoc Bordeaux France

"Blackberry nose with hints of vanilla & spice. Warming and delicious"

£44.95

21. Centenero Amarone 2017, Italy,

"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".

£59.95

Rosé

22. Le Montalus Rosé 2020, Côte de Thau, France

"This Provence style Rosé is pale, dry rosé is refreshing with summer berry notes and a crisp finish".

175ml £4.95

250ml £7.50

50cl £14.95

75cl bottle £20.95

23. Snapper Rock Sauvignon Blanc Rosé, 2020, Marlborough New Zealand

"91% Sauvignon Blanc, this is beautiful. Elegant red berry aromas, delicate mineral notes with a refreshing enticing touch".

£29.50

Sparkling Wines

24. Cielo Prosecco , Italy

"Off dry, with refreshing citrus fruits and hints of pears. Ideal as an aperitif".

125ml £5.95

75cl bottle £26.50

25. Trevibban Mill Blanc de Blancs, 2014, Cornwall

"A deliciously bone dry sparkling wine, aromas of brioche & apple crumble with a crisp apple finish "

75cl bottle £49.95

26. Trevibban Mill Blanc de Noir Rosé, 2014, Cornwall

"Made in the traditional method, this sparkling rosé is full of delightful summer fruits and balanced characters.

£49.95

Fine bubbles and enticing acidity give the wine great finesse and elegance".

27. Bauget-Jouette N.V., Champagne France

"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.

75ml bottle £49.95

37.5ml Bottle £26.95

Dessert Wines

28. A Growers Touch Botrytis Semillon 2013, Australia

"Complex and intense citrus fruits dance with honey and tropical fruit notes, divine!!!".

75ml £5.50

37.5cl £23.50