



## Starters and Little Plates

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

## Mains

<b>Rafferty's Rockpool (gfo/dfo)</b>			
<i>Porthilly mussels, tiger prawns, langoustine, scallop, cooked in Healey's Cornish cider, cream &amp; chorizo, served with salted fries</i>			£24.95
<b>Butterflied Devilled Cornish Mackerel (gf/dfo)</b>			
<i>Served with a tomato &amp; red onion salad &amp; Sag aloo potatoes</i>			£15.95
<b>Pan Fried Cornish Hake Loin (gfo/dfo)</b>			£19.95
<i>Served with sauted chorizo, chickpea, roasted red pepper and spinach</i>			
<b>Raff's 6oz Homemade Burger</b>			£14.95
<i>Emmental cheese, tomato, baby gem lettuce, truffle oil, bacon jam and served in a brioche bun with a side of salted fries</i>			
<b>Free Range Chicken Breast</b>			£16.95
<i>West Country asparagus, woodland mushrooms, fresh truffle with mac &amp; blue cheese</i>			
<b>Moroccan Spiced Aubergine( gf/v/vgo/dfo)</b>			£15.95
<i>With lemon cous cous, harissa yoghurt, toasted almonds, pomegranate and coriander</i>			
<b>Half or Whole Padstow Lobster (gf)</b>			£22.95
<i>Grilled with garlic butter and served with salted fries</i>			£42.95
<b>West Country 28 Day Hung Steak (gf/df)</b>			
<i>Chargrilled to your liking and served with salted fries, grilled tomato, mushrooms, watercress &amp; pickled shallot salad</i>			
<b>8z Sirloin £22.95    8oz Ribeye £23.95    8oz Fillet £29.95</b>			

## To Share

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

## Sides

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

## 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**  
 "Peach and apricot notes, fresh with a delicious underlying tropical richness"  
 £26.95
5. **Domaine Castelnau Picpoul de Pinet 2019, France**  
 "Refreshingly crisp, lime notes and hints of grapefruit".  
 £28.95
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."  
 175ml £6.95  
 250ml £9.50  
 50cl £18.50  
 75cl Bottle £28.95
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"  
 £33.95
8. **Nai Albariño , 2019, Spain**  
 "Sourced from coastal vineyards, this Albariño has lovely refreshing minerality with peach and apricot notes."  
 £33.95
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  
 £34.95
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".  
 £59.95

## 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".  
 £24.50
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  
 £25.95
16. **Valdeviña Malbec 2019, Argentina**  
 "A Rolling in rich damson fruits, gentle with a touch of spice".  
 £27.95
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. Fine bubbles and enticing acidity give the wine great finesse and elegance".  
 £49.95
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