

SONDER

WEDNESDAY 30TH SEPTEMBER

SMALL BITES

olives & pickles	5
courgette & ricotta rösti x 2	5
mini beef sliders x 2	9

RAW

cornish tuna tacos x 3	9
asian beef & prawn toast x 2	8
tuna, plum & yuzu ponzu	9

CRISPY

japanese fried chicken x 2	7
veggie fritto & honey yoghurt	7
buffalo shrimp & cooling ranch	8
fritto misto & curry aioli	10

STARTERS

pork belly tostadas, bacon mole sauce & burnt pineapple salsa	11
wild mushroom, chestnut velouté, poached egg & crispy focaccia	11
shrimp dumplings, tempura monkfish & malaysian curry chowder sauce	12
jerusalem artichoke risotto, jamon iberico & 45 day aged roast beef carpaccio	14

OCEAN

porthilly mussels, cobble lane 'nduja, white wine & bread	13/25
blue fin tuna fillet steak (150g), peppercorn sauce & bok choy	26
fillet of hake, courgettes, crushed newies, mussels & chowder sauce	27
cornish monkfish & seaside risotto, shrimp, courgette & crispy mussels	29

MOUNTAINS

steak, fries & choice of sauce - rump (250g) / sirloin (250g) / fillet (200g)	27/35/39
beef tournedos, fillet of sirloin, braised birria shortrib, beef fat croute & tempura onions	 34
welsh lamb mixed grill, rump skewer, chop, braised parcel, aubergine, beetroots & garlic yoghurt	27
flat iron steak frites (180g) & peppercorn sauce	25
raw beef tartare, classic dressing, cured egg yolk & frites	22

BIRDS AND PIGS

crispy stuffed chicken schnitzel, cobble lane 'nduja, scamorza & garlic aioli (add fried egg 1.5)	21
chicken breast, sherry sauce & skinny fries	21
2 layer sausage lasagne, smoked cheese sauce, cobble lane 'nduja & chopped egg	21
pork sirloin, frites & three peppercorn sauce	24

VEGGIE

classic aubergine parmigiana, baked al forno & wild garlic pesto	17
two layer autumn lasagne, local vegetables & smoked cheese sauce	18
veggie tournedos, braised birria lentils, celeriac, pumpkin, croute & tempura onions	 21

SIDES

house salad	5	wild mushrooms & egg yolk	9
fries / brown butter newies	6	asian style patatas bravas	7
bute park greens & chilli olive dressing	7	mac & cheese - classic / shrimp	8/12

our meat is supplied by oriel jones and raised in the mountains of carmarthenshire. all our fish is line caught from day boats in cornwall.
please inform your server if there are any allergens that we need to be aware of we are a nut free restaurant.
dishes can be made vegan upon request. a discretionary 10% service charge will be added onto your bill.