



We offer a curated selection of exceptional wines from around the world. Our commitment to sustainability means we use organic ingredients whenever possible, ensuring both quality and nourishment. Relax and enjoy — if there's anything you need, just ask.

Charcuterie & Cheese Boards

Introductory Charcuterie Board (for 2) £31

A selection of rich cheeses and premium meats like Iberico ham and Sobrasada, paired with organic fruit and fresh bread.

Next Level Charcuterie Board (for 2) £39

Featuring Cornish cheeses, Iberico ham, Sobrasada, and Spanish salami, served with organic fruit, bread, and pickles.

Off the Charts Charcuterie Board (for 2) £56

A mix of top-tier cheeses and meats, including Manchego, Iberico ham, and Sobrasada. Paired with organic fruit, bread, figs, artichokes, and olive oil.

Cheese Discovery Board (for 1-2) £31

A mix of cheeses including Manchego and rich Devon Camembert, with fruit and bread.

Ultimate Cheese Board (for 2-3) £46

A range of cheeses from Cornwall, Devon, and Spain, served with figs, grapes, and tomatoes.

Indulgence for 1 Charcuterie Board £18

A solo board with buttery cheeses, Sobrasada, and organic fruit, served with bread and butter.

Indulgence for 1 Cheese Board £18

Manchego, mature cheese, and garlic-infused cheese, paired with organic fruit and bread.

Cheese Garden for 1 £18

Camembert, garlic-infused cheese, with vine tomatoes, peppers, artichokes, and bread.

Sides

Crudités

£14

Organic peppers, tomatoes, and artichokes with bread and vegan pesto.

Olives Medley

£4

Choose from plain, garlic, garlic & chilli, or lemon & tarragon.

Bread Selection

£6

Multigrain and white bread, served with olive oil, balsamic vinegar, and Cornish butter.

Allergens

We cannot guarantee our dishes are allergen-free due to our mixed-use kitchen. Please inform us of any allergies.