

# UNA KITCHEN

## ST IVES

### Menu

#### Starters & Nibbles

MIXED OLIVES v Cornish olive company <b>vegan option</b>	4	SOUP OF THE DAY v warm crusty bread	6
GARLIC BREAD v mozzarella	7	SMOKED SALMON TARTARE cucumber noodles & natural yoghurt	7
CRUSTY BREAD v olive oil & balsamic	4	CONFIT DUCK LEG celeriac puree & star anise jus	7
RICH CHICKEN LIVER PARFAIT raisin puree, warm toast & peashoots	8	CRUSHED PEA, MINT & RICOTTA BRUCHETTA v balsamic vinegar	7

#### Wood Fired Pizzas

TOMATO & MOZZARELLA v basil & olive oil	11	ROASTED TURKEY sage and onion stuffing, mozzarella & cranberry	13
ROASTED MEDITERANEAN VEGETABLES v mozzarella	12	PORTOBELLO MUSHROOM v garlic butter base, mozzarella & truffle oil	12
COURGETTE, PINENUT & GOATS CHEESE v rocket	13	PROSCUITTO, MUSHROOM & RED ONION mozzarella	13

swap mozzarella for cashew cream on all vegetarian pizzas for a vegan option

GLUTEN FREE PIZZA BASE AVAILABLE

Let us know if you would prefer yours to be cooked separately

#### Mains

CHUCK STEAK & BACON BURGER mayonnaise, mozzarella, rocket & skin on fries	13	LEMON, PINENUT & SPINACH GNOCCHI v cucumber & pomegranate salad	12
ROASTED TURKEY BREAST alforno potatoes, roasted mediterranean vegetables, sausage meat & prosciutto, wood roasted sprouts with pancetta and rich gravy	13	SMOKED HADDOCK RISOTTO roasted tenderstem broccoli & poached egg	12
		CRISPY BELLY PORK new potatoes, heritage tomatoes & balsamic vinegar	15

#### Sides

MEDITERRANEAN VEGETABLES v wood roasted	3.5	ROCKET SALAD parmesan & pine nuts	3.5
SKIN ON FRIES v	3.5	TENDERSTEM BROCOLLI, GARLIC & CHILLI v	3.5

#### Desserts

CHOCOLATE & AMARETTO GANACHE pistachios & clotted cream	7	CORNISH YARG & CORNISH CRACKERS quince jelly and baby pear	7
CHRISTMAS PUDDING brandy creme anglaise	7	ROSKILLY'S ICE CREAM vanilla, strawberry, chocolate & more.	2 per scoop
CINNAMON BEIGNETS hot butterscotch sauce	7		