

UNA KITCHEN

ST IVES

Menu

Starters

MIXED OLIVES v	4	SOUP OF THE DAY v	7
CRUSTY BREAD v with olive oil & balsamic	4	SPICED SQUASH & GOAT'S CHEESE DIP v with crisp tortilla	6
CRISPY PORK BELLY with celeriac remoulade, crispy shallots & mustard dressing	8	TOMATO & BASIL ARANCINI v with fresh parmesan	8
DUCK RILLETTE with red onion & orange chutney & crusty bread	8	MISO BAKED SALMON with warm kale, tender stem broccoli & almonds	9

Mains

WOOD ROASTED RUMP STEAK with celeriac mash, sautéed wild mushrooms, leek & black pepper sauce	20	WOOD ROASTED FILLET OF CORNISH SEA BREAM with beetroot risotto & baby spinach	16
WOOD-FIRED CHUCK STEAK BURGER with crispy pork belly, sun blushed tomato mayonnaise, balsamic onion, rocket, mozzarella & a side of fries	12	WOOD FIRED MACKEREL FILLETS with black olive crushed new potatoes, warm rocket leaves & aged balsamic vinegar	10
BEEF RAGU & TAGLIATELLE with pickled vegetables & truffle oil	16	FALAFEL BURGER v in a turmeric & poppyseed brioche bun with spiced umami dressing, tomato, rocket & onion with sweet potato wedges	12
CHICKEN BREAST SCALLOPINI with al forno potatoes & a mozzarella & cherry tomato salad & salsa verde	13	BEETROOT RISOTTO & LIGHTLY POACHED EGG v with warm baby spinach leaves & Parmesan shavings	14

Pizza

TOMATO & MOZZARELLA v with basil & olive oil	10	SMOKED & PULLED SHOULDER OF PORK with barbecue sauce, mozzarella & fresh rocket	12
PORTABELLA MUSHROOM v with garlic butter base, mozzarella & truffle infused mascarpone	12	CHICKEN CAESAR with anchovies, rocket & caesar dressing	12
ROASTED MEDITERRANEAN VEGETABLES with cashew cream vegan	11	GLUTEN FREE PIZZA BASE AVAILABLE Please note: these are cooked in the pizza oven. Let us know if you would prefer for this to be cooked separately	+2

Sides

AL FORNO POTATOES roasted in the woodfired oven	3.5	ROCKET SALAD with Parmesan & pine nuts	3.5
MEDITERRANEAN VEGETABLES roasted in the woodfired oven	3.5	TENDER STEM BROCCOLI with chilli & garlic	3.5
SKIN ON FRIES	3.5	SWEET POTATO WEDGES	3.5

Many of our dishes can be made vegan or gluten free by making substitutions or altering cooking methods. Please be aware that dishes are prepared in a kitchen that uses nuts. Please ask for more information.