

UNA KITCHEN

ST IVES

Menu

Starters

MIXED OLIVES (v)

Cornish olive company
£4.50

BEETROOT HUMMUS (v)

toasted bread
£8

HOME BAKED CRUSTY BREAD (v)

olive oil & aged balsamic vinegar
£5

DUCK RILLETTE

red onion jam, toasted Tuscan flatbread
£9

SOUP OF THE DAY (v)

warm crusty bread
£8

SALT & PEPPER SQUID

soy & honey sauce, sugar snap peas & spring onions
£10

CORNISH CRAB LINGUINE

white wine, chilli & parsley
£12

Mains

CORNISH SMOKED HADDOCK FISHCAKE

Davistow cheddar, saffron cream sauce & pak choi
£17

WILD MUSHROOM RISOTTO (v)

lightly poached egg & parmesan crisp
£17

CRISPY PORK BELLY

roasted garlic mash, fine beans & chive voloute
£18

WOOD ROASTED CORNISH MACKERAL FILLETS

rosemary & sea salt al forno potatoes, roasted herrietage tomatoes & tenderstem broccoli with balsamic vinegar
£18

CHUCK STEAK BURGER, SMOKED BACON & SMOKED CHEDDAR

harissa mayonnaise, brioche bun & fries
£16

ROAST CHICKEN TAGLIATELLE

tarragon & lemon
£16

Pizza

TOMATO & MOZZARELLA (v)

basil & olive oil
£13

PROSCIUTTO & OLIVES

mozzarella & fresh rocket
£15

NDUJA, RED ONION & RED PEPPER

mozzarella
£15

CHILLI, CHICKEN & CHORIZO

mozzarella
£15

PORTOBELLO MUSHROOM (v)

garlic butter base, mozzarella & truffle oil
£15

ROASTED MEDITERRANEAN VEGETABLES (v)

mozzarella, aged balsamic vinegar & fresh herbs
£14

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

GLUTEN FREE PIZZA BASE AVAILABLE +2
Let us know if you would prefer yours to be cooked separately

Sides

WOOD ROASTED MEDITERRANEAN VEGETABLES (v)

SKIN ON FRIES (v)

AL FORNO POTATOES

ROCKET SALAD WITH PARMESAN & PINENUTS

TENDERSTEM BROCCOLI, GARLIC & CHILLI (v)

All sides - £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.

UNA KITCHEN PROUDLY WORKS IN PARTNERSHIP WITH THE FOLLOWING LOCAL SUPPLIERS



WestCountry is the oldest and largest specialist wholesaler of fresh produce in the South West. The business has built an unrivaled local network of high quality local growers of seasonal fresh produce.

Plough to Plate is a unique range of locally sourced artisan products. Hand crafted products from bread to beer, via charcuterie and chocolate, all produced in Cornwall and Devon, plus a range of superb specialist deli items sourced from across the continent.

Westcountry also work alongside Canara Farm, their very own specialist market garden. At Canara Farm they are focused on growing a range of amazing speciality organic produce, chosen for its outstanding taste and flavour as much as for its appearance. Canara benefits from a unique maritime climate, being situated on 15 acres of sunny south facing slopes near Mylor in South Cornwall.



Robert William Etherington began his butchery business in 1954 in Crofthandy, near St Day. On retirement he handed it on to his son Brian and a couple of years ago Brian handed it on to his own son, Mark. Mark worked for his father during the school holidays from the age of seven and once he left school, he joined the family firm full time, working his way from the butchery floor up.

Today Etherington's employs more than 50 local people and supplies individual outlets across the South West including some of Cornwall's most prestigious restaurants who have stayed loyal to the company for many years. The guiding principle of the company is, and always will be, to produce high quality meat from locally reared and rare breed animals.



Matthew Stevens
— fresh fish & seafood specialists —

Matthew Stevens are a fresh fish wholesaler and fishmonger operating from St Ives and, since 1948, they have passionately run their family business delivering the highest quality fresh fish and seafood.

The majority of fish they supply is 'E' Grade (European Quality of Freshness Classification), the highest grade possible. Certain species of the fish supplied are also sustainably caught using hand lines, long lines, purse seining and seine netting.

Devoted to promoting the benefits of fresh fish and sustainable produce, they strive to lead the market using traceable means and, through this practice, continue to make a positive impact on our environment and local communities. To this end, their suppliers are as important to them as their customers so they continue forging strong working relationships with local fishermen and regional markets to cultivate a shared integrity towards accountability, consistency and reliability.



Trewithen Dairy buys every drop of milk that is produced by their twenty-five herds. This ensures the focus is on delivering the best Milk, Cream, Butter & Yoghurt possible, through a simple equation: the happier and healthier the cows, the better the milk they produce.

The Dairy has developed into a world-class facility after a £12m investment in its production capabilities and it's where the team painstakingly craft delicious Cornish milk into their range of lovely dairy products. They are very proud of the fact that the British Retail Consortium awarded Trewithen Dairy a AA* standard, which only 2% of worldwide suppliers to UK retailers achieve.