

SHARING PLATES & BREADS

Warm sourdough bread (V)	£5
drizzled in extra virgin olive oil & aged Balsamic vinegar	
Add Nocellara olives (£3)	
Meat sharing plate	£24
selection of cured meat, marinated olives, buffalo mozzarella, pesto, artichoke heart, toasted pine nuts, hummus, roquito drop peppers, dressed mixed leaves & sourdough bread	
Fish sharing plate	£24
smoked salmon, gin cured salmon, dressed Bryher crab, smoked mackerel, lemon mayo, anchovies, smoked prawns, fennel salad & sourdough bread	
Veggie sharing plate (V)	£22
marinated heritage tomatoes, hummus, smoked goats cheese, beetroot dip, raw carrot & broad beans, artichoke hearts, sun-blushed tomatoes, olives, balsamic onions, candied walnuts, dressed mixed leaves & sourdough	

STARTERS

Homemade soup of the day	£7
sourdough bread	
Woodfired Cornish scallops	£12.50
leek purée, pickled shallots, crispy prosciutto & sea herbs	
Dressed Bryher-landed white crab meat	£12.50
brown crab mayonnaise, tomato, pickled cucumber, coriander & sourdough croutons	
Marinated heritage tomatoes (V)	£8
balsamic onions, rocket & sherry vinegar dressing	
Oxsprings British air dried ham	£8.50
Pecorino cheese, rocket & extra virgin olive oil	

SALADS

	starter/main
Red beetroot & goats cheese	£8 / £14
toasted quinoa & mixed leaves with balsamic glaze	
Superfood salad (V)	£8.50 / £16
avocado, spinach, broad beans & spring onions, carrot, tenderstem & orange and caraway dressing	
Chickpea, feta & roquito peppers	£8 / £14
smoked sun-blushed tomatoes, mixed leaves & mustard dressing	
Add salmon or smoked duck to any salad for £6	

MAINS

Catch of the day	£18.50
black olive mash potato, spinach, tenderstem broccoli & salsa verde	
Roasted corn-fed chicken breast	£17.50
confit thigh wrapped in prosciutto, couscous, wild mushroom, creamy tarragon & chicken sauce	
Bryher landed crab linguine	£19.50
white crab, spinach & chilli in a creamy lemon grass velouté	
Spice pumpkin risotto (V)	£16.50
butternut squash purée, chard, black onion seeds, apple & rocket	

WOOD FIRED PIZZAS

Margarita (V)	£14
mozzarella & fresh basil	
Salami	£16
olives, mozzarella, wood roasted peppers & parmesan	
Speck	£16
Gorgonzola, mozzarella, mushrooms & truffle oil	
Marinated artichokes	£15
mozzarella, olives, finished with pecorino & rocket	
Chicken & chorizo	£16
wood roasted peppers, mozzarella, chilli oil & rocket	
Anchovy	£15
mozzarella, capers, olives, rocket & pecorino	

CIABATTAS

All served with crisps & salad

Chicken, cranberry mayo, brie & baby gem	£11
Tomato, mozzarella & balsamic	£11
Smoked salmon, cucumber & cream cheese	£13
Ruin deli, pastrami, Edam cheese, sauerkraut & French mustard	£11
Bryher crab, lemon mayo & rocket	£13

SIDES

All £4.50

Wood roasted vegetables
Baby gem & pecorino salad
Wood roasted new potatoes with parmesan
Sweet chilli and garlic green beans

Please advise us of any dietary requirements. We cannot guarantee there are no traces of nuts or other allergens.

#RuinBeachCafe @Trescolisland

