

## SHARING PLATES & BREADS

<b>Warm sourdough (V)</b>	<b>£6</b>
drizzled with rapeseed oil & balsamic	
<b>Add olives</b>	<b>+£4</b>
<b>Meat sharing plate</b>	<b>£24</b>
selection of cured meats, marinated olives, baby mozzarella, pesto, artichoke hearts, toasted pine nuts, hummus, roquito drop peppers, dressed mixed leaves, sourdough bread	
<b>Fish sharing plate</b>	<b>£26</b>
smoked salmon, gin cured salmon, dressed Bryher crab, anchovies, smoked prawns, dressed mixed leaves, citrus aioli, sourdough bread	
<b>Veggie sharing plate (V)</b>	<b>£23</b>
marinated heritage tomatoes, hummus, feta, raw carrot & radish, artichoke hearts, sun-blushed tomatoes, olives, balsamic onions, dressed mixed leaves, sourdough bread	

## STARTERS

<b>Homemade soup of the day (V)</b>	<b>£7.50</b>
toasted sourdough	
<b>Wood fired Cornish scallops</b>	<b>£13</b>
cauliflower purée, apple, toasted pumpkin seeds, curry oil	
<b>Dressed Bryher crab on toast</b>	<b>£13.50</b>
pickled chilli, mango purée, coriander, radish	
<b>Marinated heritage tomato (V)</b>	<b>£8.50</b>
bocconcini & herb salad	
<b>Wood fired buffalo mozzarella</b>	<b>£9</b>
wrapped in prosciutto, balsamic glazed figs, almonds, chicory	

## SALADS

starter/main

<b>Beetroot, pomegranate &amp; dill (V)</b>	<b>£8.50 / £14.50</b>
mixed leaves, cucumber, toasted pumpkin seeds, apple cider dressing	
<b>Superfood salad (V)</b>	<b>£9 / £16.50</b>
avocado, spinach, radish, spring onion, carrot, tenderstem broccoli, dukkah, orange & caraway dressing	
<b>Flaked almond &amp; cucumber (V)</b>	<b>£8.50 / £14.50</b>
tenderstem broccoli, feta, roquito drop peppers, sun-blushed tomatoes, mixed leaves, apple cider dressing	
<b>Add smoked salmon</b>	<b>+£4.50</b>
<b>Add smoked chicken or halloumi</b>	<b>+£4</b>

## MAINS

<b>Catch of the day</b>	<b>£18.50</b>
saffron potatoes, chorizo, roquito drop peppers, spinach & butternut squash purée	
<b>Roasted corn fed chicken breast</b>	<b>£17</b>
confit thigh, gnocchi, tenderstem broccoli, gorgonzola & chicken sauce	
<b>Bryher landed crab linguine</b>	<b>£21</b>
white crab, spinach & chilli in a creamy lemon grass velouté	
<b>Spiced falafel cakes (V)</b>	<b>£16.50</b>
wood fired veg, red pepper purée, grilled halloumi, tenderstem broccoli, chimichurri	

## WOOD FIRED PIZZAS

<b>Margarita (V)</b>	<b>£14</b>
mozzarella & fresh basil	
<b>Salami</b>	<b>£16</b>
black olives, mozzarella, wood roasted peppers, pecorino	
<b>Speck</b>	<b>£16</b>
gorgonzola, mozzarella, mushrooms, truffle oil	
<b>Butternut squash (V)</b>	<b>£16</b>
red onion, mozzarella, rosemary rocket	
<b>Cobblers lane</b>	<b>£16</b>
British pepperoni, red mozzarella	
<b>Anchovy</b>	<b>£16</b>
capers, black olives, rocket, pecorino	
<b>Smoked chicken &amp; Dorset chilli salami</b>	<b>£16</b>
wood roasted peppers, mozzarella, rocket	
<b>Add spicy Dorset Nduja sausage to any pizza</b>	<b>+£1.75</b>

## CIABATTAS

<b>Smoked chicken &amp; chorizo</b>	<b>£12</b>
red pepper hummus, gem lettuce	
<b>Tomato &amp; mozzarella</b>	<b>£12</b>
balsamic, mixed leaves	
<b>Smoked salmon, cucumber</b>	<b>£13.50</b>
horseradish cream cheese, mixed leaves	
<b>Bryher crab</b>	<b>£13.50</b>
citrus mayonnaise, mixed leaves	
<b>Ruin deli</b>	<b>£12</b>
Cornish ham, Monterey Jack, green kraut, French mustard	

## SIDES (£5)

Wood roasted vegetables  
Wood roasted new potatoes with pecorino

Baby gem & pecorino salad  
Sweet chilli and garlic fine beans

@Trescoland #mytresco



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