

Winter Menu

Small Plates

Garlic, parmesan & parsley flatbread £8.50

Fig, buffalo Mozzarella, Parma ham, rocket, parmesan (gf / v option) £10.75

Gin cured salmon, pickled cucumber, dill mayo (gf) £11.75

Lemon pepper squid with roasted garlic aioli (gf) £9.75

Charred tender stem broccoli, Romanesco, toasted almonds (gf / vg) £8.50

Wood roasted beef meatballs, tomato, garlic, coriander & parmesan £8.25

Mediterranean vegetables, sundried tomato, basil, aged balsamic (gf / vg) £8.25

2 or 3 Scallops, cauliflower, muscat raisins, crispy ham (gf) £9.50 / £10.75

Mixed leaves, beetroot, feta, peppers, pine nuts, balsamic glaze (gf / vg option) £8.25

Mains

Pan fried hake, tender stem broccoli, Calve Nero, samphire, new potatoes, lemon butter (gf) £21.50

Local 8oz sirloin steak, spinach, smoked bacon, baby shallot, mushroom, red wine jus £24.50

Confit of duck leg, braised red cabbage, orange, cinnamon, wood roasted polenta £21.50

Vegetable primavera, linguine, broccoli, thyme, fried rocket, monj-tou peas, cream (v) £14.50

Courgette "spaghetti", pistachio, sundried tomato, spinach, basil, noduja, chilis (optional)(vg/gf) £15

Westcountry venison casserole, shallot, thyme, vintage cheddar mash £21.50

Sides & snacks

Marinated olives (vg / gf) £4.95

Halloumi fries with green sauce (v/gf) £7.75

Parmesan & truffle fries (v / gf) £7.95

Rosemary sea salt fries (vg/gf) £6.50

Kids

Margarita pizza (vg option) £9

Pepperoni pizza £9.50

Any small plate

ONLY FOR CHILDREN UNDER 12

Allergens: It is absolutely critical that you inform our staff of any allergens as we operate a small kitchen and bar with a substantial risk of cross contamination.

Wifi network: HostBar / Password: theplacetobe

Woodfired Pizza

The secret behind the best pizzas in St Ives: Slow fermented dough, which we hand stretch and top with simply the best ingredients!

	Eat in	Take out		Eat in	Take out
ITALIAN JOB (1969) - Like a margarita, just better San Marzano tomato sauce, basil, fior di latte mozzarella, sun blushed tomatoes VG option - Vegan cheese	£13.50	£10.60	HATTON GARDEN (2017) - Something fishy! San Marzano tomato sauce, fior di latte mozzarella, anchovies, capers, black olives, oregano	£14.95	£11.80
CAPONE (2020) - We love it for its flavour! Spicy! San Marzano tomato sauce, basil, fior di latte mozzarella, pulled pork, piquante peppers, red onion V & VG option - Swap pork for barbequed jackfruit	£15.75	£12.30	L4YER CAKE (2004) - Veggies, cheese, no tomatoes! Fior di latte mozzarella, baby spinach, red onion marmalade, artichokes, feta, pine nuts	£14.50	£11.50
POINT BREAK (1991) - We just love these ingredients! San Marzano tomato sauce, fior di latte mozzarella, red onion marmalade, goats cheese, prosciutto, rocket V & VG option - Swap ham for artichokes	£15.85	£12.30	GOLDEN EYE (2015) - The white pizza! Double cream base, fior di latte mozzarella, basil, mushrooms, ham, pine nuts, parmesan	£14.95	£11.80
HEIST (2015) - Spicy favourite of our regulars! San Marzano tomato sauce, fior di latte mozzarella, pepperoni, nduja, piquante peppers, rocket (vg option) V & VG option - Swap nduja & pepperoni for noduja & jackfruit	£15.50	£12.30	HOST JOB (since 2021) - 5 cheeses and no tomato! Ricotta, fior di latte mozzarella, feta, gorgonzola, parmesan, parsley	£15.95	£12.70
DEN OF THIEVES (2018) - For the meat lovers! San Marzano tomato sauce, basil, fior di latte mozzarella, pulled pork, ham	£15.95	£12.70	ITALIAN GLUTEN FREE BASE - Not suitable for celiacs	£4.00	£4.00
GOODNESS VAULT (since 2023) - Spicy veg! San Marzano tomato sauce, vegan parmesan, vegan nduja, smoked paprika, butternut squash, piquant peppers, rocket Chose vegan or dairy cheese	£15.75	£11.85	EXTRA TOPPINGS (each)	£2.00	£2.00
			CRUST DIPS - Ask your server	£1.50	£1.50
			VEGAN & VEGETARIANS - Be proud & tell us! We have amazing alternatives, including Italian vegan mozzarella, vegan parmesan, vegan nduja & a lot of veg! Also feel free to swap ingredients! ALLERGENS - It is critical that you inform our staff of any allergens because of a substantial risk of cross contamination. Our menus does not show all allergens.		

Sunday 12:30 - 18:30

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Lemon pepper squid with roasted garlic aioli (gf) £9.50

Charred tender stem broccoli, Romanesco, toasted almonds (gf / vg) £7.95

Wood roasted meatballs, tomato, garlic, parmesan £7.85

Mediterranean vegetables, sundried tomato, basil, aged balsamic (gf / vg) £7.85

2 or 3 Scallops, cauliflower, muscat raisins, crispy ham (gf) £8.85 / £10

Mixed leaves, beetroot, feta, peppers, pine nuts, balsamic glaze (gf / vg option) £7.50

Mains

Pan fried hake, sautéed vegetables, new potatoes, champagne sauce £18 (special)

Roasts:

Local butcher's 36 hour smoked rump of beef with chimichurri (medium rare or well done) £20

Confit of chicken supreme £18

Local butcher's rolled pork shoulder, crackling, apple sauce £18

Vegan or vegetarian roast squash wellington with truffle duxcelle £18

Venison casserole £18 (special)

Add cauliflower cheese £1.50

All roasts served with:

Garlic & rosemary potatoes, honey roasted heritage carrots, charred tender stem broccoli, spiced red cabbage, , Yorkshire pudding, stuffing, house gravy, celeric puree, parsnip crisps

Desserts

Lemon posset (vg) £7.50

Chocolate marquise (ve) £7.50

Vanilla and white chocolate pannacotta, raspberry puree (ve) £7.50

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