

ST IVES

HOST

SNACKS

Fried olives stuffed with gouda	6
Courgette fritti, aioli	6
Puffed bread, olive oil, sea salt	6
Smoked mackerel fishcakes	7
Homemade crisps, rosemary salt	4
Chorizo braised in red wine	7

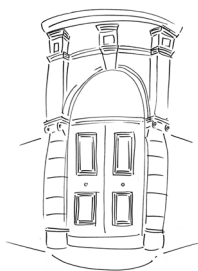
SMALLS

Caesar salad, croutons	7
Wood fired sardines, chimichurri, pickled cucumber, fennel	9
Lamb, fennel and anchovy meatballs	11
Pea and cucumber gazpacho	8
Mussels with beer, garlic and parsley	9

MAINS AND PIZZETTE

Pizzette

Tomato, mozzarella, basil pesto, olive oil	8
Courgette, honey, goat's cheese, chilli, oregano	10
Nduja, cavalo nero, caper, egg, pine nuts	12
Crab, tomato, lemon, garlic, agretti, parsley	14



WHEN ORDERING - PLEASE LET US KNOW ABOUT ANY ALLERGENS

ST IVES

HOST

MAINS AND PIZZETTE

Mains

Wood roasted beetroot, nutmeg butter, black garlic, toasted pine nuts	14
Buttermilk fried hake, brioche bun, tartare, gem lettuce	14
Braised lamb shoulder, crispy new potatoes, anchovy butter, yoghurt, mint	18
Monkfish, wood roasted with nduja butter, carrot and grilled lettuce	26
Pan roasted steak, café de paris butter, watercress, tomato	

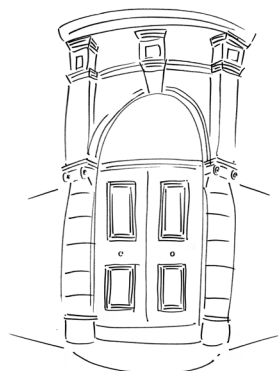
Check the board for today's steaks

SIDES

Fries, rosemary salt	4
Dressed bitter leaves, pecorino	6
Buttered new potatoes	6
Buttered green vegetables	6

PUDDINGS

Chocolate basque cheesecake, olive oil, sea salt	9
Panna cotta, roasted strawberries, bay leaf	8
Today's cheese with crackers and chutney	8



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