

## STARTERS

- MIXED OLIVES £4.50  
cornish olive company (ve)
- CRUSTY BREAD £6  
olive oil, aged balsamic vinegar (ve)
- CUMIN SPICED HUMMUS £9  
toasted hazelnuts, wood-fired flatbread (ve)
- CRISPY PORK BELLY £9  
celeriac remoulade, dijon mustard mayo
- MOZZARELLA, SMASHED PEAS & PINENUTS £10  
mint, truffle oil (v) (veo)

- SOUP OF THE DAY £8  
warm crusty bread, butter (v) (veo)
- SALT & PEPPER SQUID £11  
spring onions, sugar snap peas, soy & honey dressing
- BUFFALO CAULIFLOWER £8  
sriracha dip (ve)
- WALDORF SALAD £7  
chickory, baby gem, apple, walnuts, grapes,  
mayonnaise dressing (v) (veo)

## MAINS

- CORNISH FISH PIE £18  
seasonal vegetable sauce, saffron mash, cheddar,  
crusty bread
- BEETROOT RISOTTO £16  
fine beans, charred halloumi (v) (veo)
- WEST COUNTRY 10oz RUMP STEAK £28  
parmentier potatoes, charred tenderstem, roasted  
cherry tomatoes, peppercorn sauce
- WOOD-ROASTED LOCAL FISH £19  
crispy parmesan polenta, creamed leeks, pancetta
- HOMEMADE BEEF STEAK BURGER £18  
2x 4oz steak mince burger patties, crispy pork belly,  
smoked cheddar, baby gem, mayo, baker tom bun,  
skin on fries
- BUTTERMILK CHICKEN SCHNITZEL £18  
red slaw, herby fried potatoes, garlic mayo
- SUN-BLUSHED TOMATO TAGLIATELLE £16  
cashew, wild mushroom, fresh herbs (ve)
- MISO ROASTED SALMON £18  
wood-roasted new potatoes, butternut squash,  
hot honey
- WALDORF SALAD £12  
chickory, baby gem, apple, walnuts, grapes, mayonnaise  
dressing (v) (veo)

## SIDES

- ROCKET SALAD, PARMESAN & PINENUTS £5 (v)
- WOOD-ROASTED MEDITERRANEAN VEGETABLES £5 (ve)
- SKIN ON FRIES £4 (ve)
- AL FORNO POTATOES £4 (v) (veo)

## WOOD-FIRED PIZZA

- CHILLI, CHICKEN, ROCKET £16  
mozzarella, chipotle dressing
- PORTOBELLO MUSHROOM £16  
garlic butter base, mozzarella, truffle oil (v) (veo)
- TOMATO & MOZZARELLA £14  
basil, olive oil (v) (veo)
- POSH HAWAIIAN £16  
fig, prosciutto, mozzarella
- RED ONION GOATS CHEESE £16  
rocket, mozzarella (v) (veo)
- PORK SHOULDER £16  
mozzarella, crispy sage, hot honey

swap mozzarella for cashew cream on vegetarian pizzas for a vegan option



(v) vegetarian (ve) vegan (veo) vegan option available. some of our food and drink may contain nuts and other allergens. if you have any special dietary requirements please speak to a member of our team, who can advise you on your choice. a discretionary service charge of 10% will be added to your bill, please note 100% of any service charge goes directly to our team.

## 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 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.



**Matthew Stevens**  
— fresh fish & seafood specialists —

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.