

BUSTOPHER JONES

WINE BAR & RESTAURANT

Small Plates

Breaded crispy goat's cheese <i>Oven dried tomatoes, red onion marmalade (V GF*)</i>	£6.5
Gin & orange cured salmon <i>Crème fraiche, dill, candied seeds (GF)</i>	£7.5
Tempura of vegetables <i>Spiced chickpeas, tahini & lime dressing (V VG* GF*)</i>	£5
Spiced crispy squid <i>Pineapple & miso dip, sesame & rocket salad (GF)</i>	£7
Selection of cured meats <i>Pickles (GF)</i>	£7.5
Padron peppers fried with olive oil & Cornish sea salt (V VG GF)	£4.5

Large Plates

Wild mushroom risotto <i>Cornish Blue cheese, sage, walnuts (V GF)</i>	£12
Tempura fish goujons <i>Triple cooked chips, peas, tartare sauce (GF*)</i>	£12.5
Crispy pork belly <i>new potatoes, baby leaves, crispy hen's egg, pickled peppers, sauce gribiche (GF*)</i>	£13.5
Honey & mustard glazed halloumi <i>Roasted butternut squash, scallions, rose harissa dressing (V GF)</i>	£12.5
Cornish crab risotto <i>Gremolata, rocket (GF)</i>	£15
8oz rump steak <i>Triple cooked chips, chilli & garlic sautéed broccoli, peppercorn or blue cheese sauce (GF)</i>	£22
8oz fillet steak <i>Triple cooked chips, chilli & garlic sautéed broccoli, peppercorn or blue cheese sauce (GF)</i>	£28.5

Sides

Triple cooked hand cut chips (V VG GF)	£4
Selection of homemade breads with olive oil, balsamic & butter (V VG*)	£4.5
Honey, lemon & mustard dressed green salad (V VG* GF)	£3.5
Orange & herb marinated olives (V VG GF)	£4

Homemade sauces

Mayonnaise / Tarter / Aioli / Thai sweet chili (V GF)

*All our food is freshly prepared and cooked to order, if you have any allergies or dietary requirements, please inform/ask a member of waiting staff who will advise of all ingredients used
V - Vegetarian. VG - Vegan. GF - Gluten Free. * - Alternative Available.*