

M E N U

6pm - late

Starters

Salmon gravlax

with balsamic glazed figs and labneh 7.5

Lightly spiced mussel and leek soup

served with bread and butter 7

Butternut squash

with romesco sauce and spiced seed & nut mix (vegan) 6.5

Venison and quail scotch egg

with red pepper coulis 6.5

Mains

Confit duck leg

with a creamy lentil and vegetable broth 16

Beef bourguignon

with carrot, mushroom, shallot & creamy mash 16

Cauliflower croquettes

shallot feuilletage, carrot puree and red wine reduction (vegan) 14

Crab risotto

white and brown crab meat, tomatoes, parsley and parmesan 18

Desserts

Sticky toffee pudding

with butterscotch sauce, clotted cream 6.5

Apple and blackberry crumble

with ice cream (vegan option) 6.5

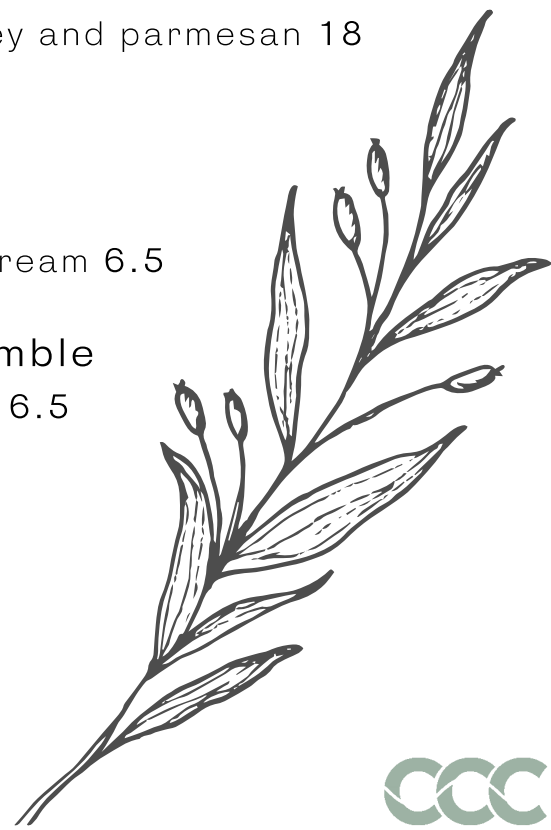
Chocolate delice

with raspberry sorbet 6.5

Rice pudding

with poached pears 6.5

Affagato 5





M E N U

Sandwiches

12 - 3pm

All served on white or brown bread with salad and shoestring fries
(all GFO)

Honey & mustard gammon

7

Prawns in marie rose

7

West country cheddar with Cornish chutney (V)

6

Roast beef & horseradish

7.5

Cream cream tea

enjoy strawberry jam and Cornish clotted cream, on two warm
scones with a nice pot of tea 6.5

Burgers & Pizzas

12 - 3pm / 6pm - late

Classic Cape burger

served with chips 12

Cajun chicken burger

grilled served with chips (GFO) 12

Spicy bean burger

served with chips (VG) 12

Capo margherita

9" / 12"

tomato sauce, parmesan and mozzarella (V) 7 / 11

Capo pepperoni

tomato sauce, pepperoni and mozzarella 9 / 13

Capo ciacco

tomato sauce, pepperoni, Cornish sausage,
ham, chilli and mozzarella 10 / 14

Capo anna

tomato sauce, ham, artichoke and mozzarella 10 / 14

Capo tropicale

tomato sauce, ham, pineapple and mozzarella 9 / 13

all pizza's can be gluten free upon request

