

MENU

TO BEGIN

JALAPENO HOT HONEY CHORIZO (NGCI)	7
MARINATED OLIVES (NGCI, DF, V, VG)	6
WHIPPED FETA mint oil, sourdough flatbread (NGCI*, V)	7
DAILY BREAD & CORNISH SAVOURY SCONES (DF*, V, VG*)	6
GLUTEN FREE BREADS (NGCI, DF*, V, VG*)	7

START HERE

SEAFOOD RAVIOLI leeks, dill PERFECT PAIRING Grand’Arte Alvarinho	14
CONFIT SALMON (NGCI*, DF*) tomato broth, puttanesca dressing PERFECT PAIRING Château Oumsiyat Assyrtico	13.5
DUCK LIVER PARFAIT (NGCI*) brioche, sauternes PERFECT PAIRING Jean-Claude Mas Mon Gewurztraminer	13.5

VEGETABLE MINESTRONE (NGCI*, V) pesto, aged pecorino PERFECT PAIRING La Crema Pinot Noir	13
“ A taste of summer with roots in Argentina. Head Chef Pablo’s minestrone is inspired by a cherished family recipe, bringing a little piece of home to the table. ”	

CRISPY PORK BELLY (NGCI, DF*) gooseberry, white onion PERFECT PAIRING Watervale Riesling	13.5
--	------

ISLE OF WIGHT TOMATOES (NGCI, DF, V, VG) pine nut ice cream, basil PERFECT PAIRING Timo Vermentino	13
--	----

ON THE SIDE

BOTTOMLESS FRIES (NGCI, DF, V, VG)	6
BOTTOMLESS ROSEMARY & TRUFFLE FRIES (NGCI, DF, V, VG)	9
CAESAR SALAD (NGCI*, V)	7
NEW POTATOES (NGCI, DF*, V, VG*) lemon & dill yoghurt	6
FINE BEANS (NGCI, DF*, V, VG*) salsa verde	6

MAIN PART

CONFIT DUCK LEG corn, duck taco PERFECT PAIRING La Crema Pinot Noir	28.5
CHICKEN MILANESE (DF*) hasselbacks, salsa verde PERFECT PAIRING London Clay Brut	25
WAGYU BURGER (NGCI*, DF*) chilli cheese, brioche bun, fries PERFECT PAIRING Laurent Perrier Brut	22
GRILLED SEABASS (NGCI*, DF*) orange, fennel, gnocchi PERFECT PAIRING Château Oumsiyat Assyrtico	26

FISTRAL’S FINEST FISH & CHIPS (NGCI*, DF*) Fistral Sauce, pea purée PERFECT PAIRING London Clay Brut	30
--	----

“ Our refined take on a coastal classic. Fresh from the coast and elevated with signature Fistral flair, our premium catch of the day is served with effortless seaside style. ”

SMOKED MUSSEL & CLAM TAGLIATELLE (DF*) puttanesca PERFECT PAIRING Timo Vermentino	23.5
--	------

ARRABBIATA TAGLIATELLE (DF*, V) pannagratata PERFECT PAIRING Il Pumo Primitivo	22
--	----

FALAFEL BURGER (DF, V, VG) lettuce, tomato, slaw, fries PERFECT PAIRING Après Rose	21
--	----

PRIME CUTS

Served with cottage pie, lovage emulsion, bottomless rosemary & truffle fries	
7OZ BEEF FILLET (dinner inclusive supplement 25) PERFECT PAIRING Agustinos Merlot	55

7OZ WAGYU BEEF FILLET (NGCI) (dinner inclusive supplement 40) PERFECT PAIRING Cambalache Malbec	70
“ From Argentina to Fistral, this bold Argentinian Malbec with bright cherry aromas has been hand-selected by Head Chef Pablo to perfectly pair with our Wagyu fillet. ”	

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.

V - Vegetarian VG - Vegan VG* - Vegan Option Available NGCI - Non Gluten Containing Ingredients NGCI* - Non Gluten Containing Ingredients Option Available DF - Dairy Free DF* - Dairy Free Option Available

PERFECT PAIRING
Discover our recommended wine pairings, thoughtfully chosen to enhance the character, aroma and flavour of each dish.

FISTRAL FAVOURITE
Fistral Favourites are Head Chef Pablo’s hand-picked highlights from the menu - a selection of standout dishes chosen for their flavour, creativity and coastal character.