

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

SAFFRON CRUMPET crab, espelette shrimp butter PERFECT PAIRING London Clay Brut	14
CORNISH TUNA CEVICHE red onion, avocado, coriander PERFECT PAIRING Timo Vermentino	13.5
DUCK LIVER PARFAIT (NGCI*) orange, brioche PERFECT PAIRING Château Oumsiyat Assyrtico	13.5

AUTUMN VEGETABLE MINESTRONE (NGCI*, V) truffle & artichoke pesto, aged pecorino PERFECT PAIRING La Crema Pinot Noir	13
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“ A taste of autumn 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) honey & sesame glaze, butternut PERFECT PAIRING Watervale Riesling	13.5
SWEET PALERMO PEPPER feta crumb, romesco sauce, capers PERFECT PAIRING Après Provence Rose	13

ON THE SIDE

BOTTOMLESS ROSEMARY & TRUFFLE FRIES (NGCI, DF, V, VG)	7
CAESAR SALAD (NGCI*, V)	7
DAUPHINOISE POTATO (NGCI*, V) pannagratata	6
SAUTEED SPROUTS (NGCI, DF*, V, VG*) lemon & garlic	6
HONEY ROASTED CHANTENAY CARROTS (NGCI, DF, V, VG*)	6

MAIN PART

ROASTED VENISON rosemary mash, black pudding crumb, peppercorn sauce PERFECT PAIRING Il Pumo Primitivo	28.5
CHICKEN NAPOLITANA Hasselback’s pomodoro PERFECT PAIRING Il Pumo Primitivo	25
DOUBLE WAGYU BURGER (NGCI*, DF*) brioche bun, pickles, fries PERFECT PAIRING Laurent Perrier Brut	22
GRILLED SEABASS (NGCI*, DF*) roasted beets, beetroot gnocchi, kale PERFECT PAIRING Château Oumsiyat Assyrtico	26

FISTRAL’S FINEST FISH & CHIPS (NGCI*, DF*) Fistral Sauce, pea purée PERFECT PAIRING London Clay Brut	30
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“ 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 Cambalache Malbec	22
HOT “NOT” DOG (DF, V, VG) vegan sausage, kimchi, fries PERFECT PAIRING London Clay Rose	21

PRIME CUTS

Served with red wine Roscoff onion, shitake mushrooms, Diane sauce, bottomless rosemary & truffle fries (NGCI)

7OZ BEEF FILLET (dinner inclusive supplement 25) PERFECT PAIRING Agustinos Merlot	55
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7OZ WAGYU BEEF FILLET (NGCI) (dinner inclusive supplement 40) PERFECT PAIRING Cambalache Malbec	70
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“ 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. ”

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.

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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