

THE ATLANTIC

BAR & KITCHEN



DINNER

Small Plates

Falino Salami & Pickles	5
Puglian Olives	4.50
Arancini & Lemon Aioli	6
Caprese salad (tomato, mozzarella & basil)	7
Crispy sardines, lemon & sage	6.50
Slow cooked pork belly with apple & fennel	8
Padron peppers with Pangrattato	5
Sumac Squid, Chickpea, lemon crème fraiche	8
New potatoes with rosemary salt	5
Crab with almond puree & tomato	12
Crispy aubergine fritters with Harissa	5
Smoked cod roe with pork cracking & radish	7

Breads

Nduja/Vegan Nduja on Toast	4
Bread, Oil, Balsamic	5
Garlic Bread & Parmesan	7
Garlic Bread	6

Kids

Tomato pasta	5
Pork Pasta	6
Risotto	6
Mussels and Bread	7

Pizza

Ideal for sharing

Margherita

Tomato, Mozzarella, Oregano, Basil

19

Salami Tuscano

Tomato, Mozzarella, Salami, Rocket, Parmesan

22

Belgio Dolce

Pecorino sauce, kale, Nduja, honey, chilli oil

22

Sweetcorn

Creamed sweetcorn, chorizo, coriander, spring onion

23

Pizza ai frutti di Mare

White lobster sauce, crab, monkfish, mussels and samphire

30

Funghi prataioli

Chestnut mushroom, Gorgonzola dolce, truffle oil, Pumpkin seed

22

Napolitana

Tomato, olives, capers, basil, anchovies, oregano (no mozzarella)

20

Desserts

Churro's
Lemon Tart

Tiramisu
Pannacotta

Ice cream sundae
(See specials for info)

all 6

All of your food is prepared & cooked fresh on site. We source as many of the ingredients from within Cornwall where possible.

Please notify your server of any dietary requirements or allergies.