

Vista Menu

Bites

- Pork Belly Bites**, kohlrabi remoulade, apple & miso **6.00**
- Grilled Halloumi**, pickled red onions, honey, soy & sesame dressing **5.00**
- Marinated Olives** **4.50**
- Charred Focaccia**, olive oil & balsamic **4.50**
- Garlic Pizza Bread** **7.50/12.00** add cheese **1.50**

Starters

- Mussels of the Day**, toasted focaccia **9.00/19.50**
- Soup of the Day**, toasted focaccia **8.00**
- Grilled Mackerel**, kohlrabi remoulade, apple & miso, wasabi pearls **9.00**
- Pan Seared Scallops**, cauliflower, black pudding, apple & miso, crisp Parma ham **12.50**
- Polurrian Buddha Bowl**, Pearl barley, beetroot hummus, charred halloumi, pickled red onions, roasted tamari chickpeas, chia seeds, carrot ribbons, tender stem broccoli, curried cauliflower, honey, soy & sesame dressing, sweet potato crisps **9.50**
(Add sesame & smoked salmon or Teriyaki pork for **5.00**)

Sandwiches & Paninis are available from 12 – 4.30pm
All Sandwiches & Paninis are served with mixed leaf salad & chips

Sandwiches

- Steak, Blue Cheese**, caramelised onion & rocket **14.50**
- Croque Monsieur**, ham, Dijon & Cornish Yarg **12.50**
- Croque Madame**, ham, Dijon, Cornish Yarg & fried egg **14.00**
- Club Sandwich** with chicken, bacon, tomato, lettuce & mayonnaise **12.50**
- Vegan Club Sandwich** with falafel, beetroot hummus, tomato, lettuce & avocado **12.50**
- Fish Finger Sandwich** in a brioche bun with tartar sauce **12.50**
- Smoked Salmon** with dill cream cheese **9.50**
- Cornish Yarg** & tomato chutney **8.00**

Paninis

- Truffled Mozzarella**, sun blushed tomato, pesto & Parma ham **12.00**
- Teriyaki Pulled Pork**, pickled red onions, roasted red peppers & rocket **12.00**
- Cajun Chicken**, tomato chutney, truffle brie & bacon **12.00**
- Mushroom, Goat's Cheese**, red onion marmalade & pesto **12.00**

Mains

- Breaded Chicken Breast**, lime, coriander & chilli rice, coconut katsu sauce **24.50**
- Battered Fish & Chips**, crushed minted peas, tartare sauce, curry sauce & lemon **19.50**
- Beef Burger**, smoked bacon & cheddar, toasted brioche bun, burger sauce, chips & salad **19.00**
- Pulled Teriyaki Pork Burger**, pickled red onions, gochujang aioli, toasted brioche bun, chips & salad **19.00**
- Falafel Burger**, charred halloumi, beetroot hummus, tomato chutney, toasted brioche bun, chips & salad **17.50**
- Fish of the Day**, roasted new potatoes, greens, mussels & ginger cream sauce **24.50**
- 8oz Flat Iron Steak**, confit plum tomato, garlic flat mushroom, salad & chips **24.00**
- Wild Mushroom & Sage Orzo**, tender stem, truffled feta, smoked almonds & rocket **19.50**
- Fishcake**, samphire and chive beurre blanc **19.50**

Sides

- Onion rings **4.75**
- Chips **4.75**
- Garlic roasted new potatoes **4.75**
- Seasonal vegetables **4.75**
- Rosemary, truffle & parmesan chips **4.75**
- Miso mac & cheese **4.75**

Pizzas

- Margherita**, mozzarella, tomato & basil pesto **12.00**
- Garlic Mushroom**, mozzarella, tomato, feta, garlic mushrooms, smoked almond & rocket **16.00**
- Flaming Lizard**, mozzarella, tomato, chorizo, red onion, pepperoni, jalapenos & chilli **18.00**
- Teriyaki Pork**, mozzarella, tomato, red pepper, spring onions, barbeque teriyaki & sesame sauce **17.00**
- Salmon**, mozzarella, tomato, smoked salmon, anchovies, capers, red onion & rocket **18.00**
- Vegan Feast**, vegan cheese, tomato, sriracha marinated tofu, red onion, pesto, sun blushed tomato & rocket **14.00**

Desserts

- Banana Cheesecake**, spiced peanut granola, fudge ice cream **8.50**
- Chocolate Brownie**, vanilla ice cream **8.50**
- Cornish Cheeseboard** with crackers, quince jelly, grapes & chutney (Selection of three cheese) **9.00**
- Selection of Roskilly's Ice creams or Sorbets** **8.50**

Please ask your server to see the sundae menu!

Wines

White Wines

	175ml	250ml	Bottle
Morador Blanco Navarra Viura, Spain <i>A bright straw yellow with aromas of ripe apricot, peach and lychee lead into a smooth, fresh, dry and well-balanced palate with delicate fruity notes.</i>	7.50	9.50	28.00
Louis Eschenauer Chardonnay, France <i>Full and rich expression of an un-oaked Chardonnay with notes of acacia flowers, pineapple and tropical fruit, with a light texture.</i>	8.00	11.00	32.00
Sea Change Pinot Grigio, Italy <i>Balanced, fresh and crisp, with aromas of freshly cut pears, kiwifruit and musk, with hints of citrus flowers and nougat. Fruity and floral flavours flow across the palate, and a lovely juicy acid line trails through the wine.</i>	9.50	12.00	34.00
Dega Pecorino (Organic), Italy <i>Floral notes with scents of lemon zest, pear and freshly cut grass. On the palate it is fresh and savoury with a slight buttery note. Expressive and well balanced.</i>			35.00
Sea Change Sauvignon Blanc, France <i>Crisp and elegant, Sea Change Sauvignon is refreshing to drink; bursting full of wonderful ripe grapefruit and apricot flavours.</i>	10.00	13.00	36.00
Villa Blanche Picpoul de Pinet, France <i>Brilliant yellow with green reflections. Nose of acacia flowers and broom with citrus notes emerging before finishing on mint, star anise and marine, iodized notes. Very fresh and smooth in the mouth, opening on exotic fruit and finishing with a lightly lemony, mineral, salinity.</i>	10.50	13.50	39.00
Boschendal Sommelier Section Chenin Blanc, South Africa <i>Bright green apple and melon flavours, unfolds into citrus tones with a crisp clean finish.</i>			44.00
Entreflores Albarino, Spain <i>Elegant, very rich palate, fleshy and well structured. Fresh and acidic mid-palate highlights subtle varietal character, enhanced by some fruity notes. Fresh and intense finish.</i>			45.00
Havoc & Harmony Sauvignon Blanc, New Zealand <i>Classic expression of the dry, gooseberry, grass and passion fruit style of New Zealand Sauvignon Blanc. Clean and crisp it is bursting with a flinty minerality with flavours of grapefruit, gooseberry, herbs and white stone fruit.</i>			47.00
Cycles Gladiator Chardonnay, USA <i>Bright aromas of green apple and stone fruits on the nose with a very subtle hint of spice from the oak. Rich and ripe flavours of peach, citrus, and marzipan that roll around the back end of the tongue supported by a solid core of acidity. The wine is lengthy and lush.</i>			48.00
Camel Valley Bacchus, England <i>Characteristic aromas of hedgerows and apple orchards, bright lemon green in colour, crisp elderflower and grapefruit flavours, medium length, good intensity, with a very fresh clean finish and a hint of sweetness.</i>			49.00
Domaine Raffaitin-Planchon Sancerre, France <i>Domaine Raffaitin-Planchon is a small property of only 15 acres in the heart of Sancerre. This wine has typical flavours of citrus and gooseberry with a fabulous mineral crispness. An ideal match for fish or shellfish.</i>			55.00
Chablis 1ER Cru Les Vaucopins J Moreau, France <i>Grown by the river Serein, very pale in colour, a complex nose of grapefruit zest and brioche with a pleasant citrus freshness and beautiful smoked mineral character.</i>			77.00
Puligny Montrachet Louis Latour, France <i>A complex nose with floral and vanilla aromas leads in to a full bodied palate of tropical fruit with an elegant woodiness and hint of vanilla.</i>			170.00

Dessert Wines

	100ml	Bottle
De Bortoli Botrytis, Semillion, Australia <i>Peaches, nectarines, apricots, candied orange peel, drizzled with a little honey and attractive vanilla oak.</i>	5.00	28.00
Chateau Les Mingets Sauternes, France <i>A concentrated, luscious dessert wine showing intense flavours of caramelized fruits, pear, melon and almond, rounded and balanced by good acidity.</i>	8.50	35.00
Tokaji Aszu 5 Puttonyos Chateau Pajzos, Hungary <i>This legendary sweet nectar has light golden colour. The nose is fruity, displaying stone fruits, apricot, white peach, oriental spices aromas. The mouth is rich, balanced, and tasty with ripe greengage notes. Its fresh but round acidity results a long spicy finish with elegant bitterness.</i>	8.50	35.00

Champagne & Sparkling

	125ml	Bottle
Prosecco, D.O.C Extra Dry, Italy <i>Delicious floral and delicate flavours, with a fine mousse.</i>	8.50	45.00
De Saint-Gall Le Tradition Premier Cru, France <i>A wine of marvellous balance, this Champagne is a delicious blend of Chardonnay and Pinot Noir. Its appearance is an enticing golden colour and it is expressive and refined on the palate with a hint of vinosity.</i>	15.00	80.00
Camel Valley Pinot Noir Rose Brut, England <i>Really individual English style in the best possible way. Characteristic aromas of wild strawberries and raspberries, very well balanced with a pure, refreshing finish. Mouth-watering.</i>	15.00	82.00

Red Wines

	175ml	250ml	Bottle
Morador Tinto Navarra Tempranillo, Spain <i>A brilliant red-garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a delicate hint of vanilla.</i>	7.50	9.50	28.00
Louis Eschenauer Merlot, France <i>Expressive blackcurrant and cherry fruit with a silky smooth intensity and lingering flavour, a perfect pairing with roast poultry.</i>	8.00	11.00	32.00
Sea Change Montepulciano d' Abruzzo, Italy <i>Savoury and slightly earthy notes combine on the nose with attractive dark cherry aromas. The berry flavours are long on the palate and smoothly textured, finishing with light but persistent tannins.</i>	9.00	11.00	32.00
Illusion Pinotage, South Africa <i>A beautiful mulberry nose that is clean and fresh. The palate is medium-bodied with chewy black fruit. A hint of Provençal herbs and fennel, leading to a nicely poised finish. SWA Gold Award.</i>	10.00	13.00	36.00
Entreflores Crianza D.O.C Rioja, Spain <i>Ripe red cherry, intense, very clean. Notes of black fruits, toast, cinnamon and toffee. Good structure, meaty and well balanced. Pair with grilled or stewed red meat, sausages and cheeses.</i>	10.00	13.00	38.00
Bodega Piedra Negra Organic Malbec, Argentina <i>Bright ruby colour. On the nose red summer fruit aromas dominate with a slight touch of black pepper. On the palate there is an attractive concentration of ripe red fruits which gives volume to the wine. It has a good structure and the tannins are soft and smooth.</i>	11.00	14.00	43.00
Vins d'Alsace Arthur Metz Pinot Noir, France <i>Ruby red in colour, a brilliant fruity young wine with aromas of red berries such as raspberries and cherries.</i>			48.00
Scotto Lodi Old Vine Zinfandel, USA <i>Spicy red fruit aromas with a hint of dark chocolate. Rich and full flavoured, brimming with elegant plum and cassis fruit flavours balanced with a like of vanilla and a hint of spice.</i>			54.00
Tempus Two Barossa Pewter Shiraz, Australia <i>Pronounced fruit flavours of blueberry, cherry and earthy plum with an underlay of moscha spice. Fine tannins finish the wine with great persistence.</i>			65.00
Amarone Casa Giona, Italy <i>Rich in colour and firmly structured. A very balanced wine with notes of currants and wild berries well blended with oak aromas.</i>			85.00
Chateau Talbot 4eme Cru Classe St Julien 2015, France <i>Stunning St-Julien, a saturated purple colour and a cassis-scented nose lead into a fat and opulent palate of blackcurrant and sumptuous berries</i>			199.50

Rosé Wines

	175ml	250ml	Bottle
Morador Rosado Navarra Garnacha, Spain <i>A bright raspberry pink colour with an intensely fresh nose of ripe strawberry fruit and flowers gives way to a well-balanced and tasty palate, dry and delicious.</i>	7.50	9.50	28.00
Painted Ladies White Zinfandel, USA <i>Medium bodied with a lovely salmon colour. This off dry rosé wine has juicy flavours of raspberry, cherry and subtle tropical fruit aromas. Fantastic as an apéritif or with lightly spiced foods.</i>	9.00	11.00	32.00
Studio by Miraval, France <i>Miraval produce this classy pale pink rose in the delicate Provence style using grapes sourced from plots on the French Riviera. Dry, rounded and with flavours of wild strawberry, redcurrant and a hint of stone fruit.</i>	13.00	16.00	47.00
Entreflores, Spain <i>Rosé wine made following traditional free-run methods. Intensely fresh to the nose, with noticeable aromas of strawberry and flowers. Well balanced and tasty in the mouth.</i>			33.00
Les Vignerons Grenache Merlot, France <i>Two powerful grape varieties producing a nicely structured palate of winter fruit and white pepper with a good finish and great intensity.</i>			35.00

	Bottle
De Saint-Gall Rosé Premier Cru NV, France <i>A delicate coral hue, a nose of sour cherry and wild strawberries, and a vivacity on the palate but its deep concentration is superb.</i>	90.00
De Saint-Gall Le Blanc de Blancs Premier Cru, France <i>A lovely pale colour with a delicate effervescence. Nose of white flowers and linden. This champagne is delicate mineral and superbly fresh on the palate.</i>	98.00
Bollinger Brut Special, France <i>This wine shows incredible smooth and creamy fruit with an elegance and finesse equalled by very few other Champagnes.</i>	115.00