



SUNDAY LUNCH

Nibbles

House baked focaccia, EVOO & balsamic (vg)	4.5
Nocellara olives (vg)	4
Hummus, almond dukkah, pita chips (vg)	4.5

Plates

Shaved fennel, blood orange, mozzarella, basil & green olive dressing (v, vgo)	8
Grilled aubergine, white bean puree, garden herbs, charred pepper salsa, pangrattato (vg)	9
Potato gnocchi, wild garlic butter, hazelnut (v)	11
Crispy fried fish, coconut curry sauce, pickled slaw, peanut, lime	11
Chicken schnitzel, caesar salad, lemon	14
Smoked pork collar, wild garlic pesto, braised cannellini beans, focaccia	18

Sides

Skinny fries, sea salt (vg) / Parmesan fries, aioli (v)	4 / 5.5
Roasted Cornish mid potatoes, garden herbs	4

Sweet

Sticky toffee pudding, toffee sauce, vanilla ice cream (v)	8
Chocolate crèmeux, crunchy peanut praline, salted caramel sauce (v)	8
Selection of Treleavens ice creams and sorbet (v, vg)	per scoop 2.5

Our weekly menu will be ever changing according to the seasons, showcasing produce from local suppliers and produce grown in the gardens here at Knightor Winery. Arbo is dedicated to sustainable practices and supporting local farmers and producers. We pride ourselves on offering seasonally inspired menus that emphasise quality, flavour, and the very best of Cornwall.

Please inform us if you have any allergies. Although steps are taken to prevent cross contamination we unfortunately cannot guarantee that allergen traces are not present and therefore we cannot cater for serious allergies.