



SUNDAY LUNCH

Nibbles

House baked focaccia, EV olive oil & balsamic (vg)	4.5
Garden herb marinated mixed olives (vg)	4

Small plates & sides

Harissa and honey glazed rainbow carrots, dill yoghurt, almond dukkah (v)	8
Charred purple sprouting broccoli, parmesan, toasted breadcrumbs (v, vgo)	7
Leek and cheddar croquettes, cornish ale chutney (v)	7
Skinny fries, sea salt (vg) / Parmesan fries, aioli (v)	4 / 5.5

Larger plates

Charred hispi cabbage, braised white beans, salsa verde, pangrattato (vg)	17
Beer braised beef short rib, chard, mashed potatoes, salsa verde	22
Chicken schnitzel, lemon butter, celeriac remoulade, skin on fries	18

Sweet

Warm chocolate and salted caramel brownie, vanilla ice cream (v)	8
Rhubarb pavlova, homemade meringue, rhubarb syrup	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.