



The Wig & Pen

Truro

CORNISH GARDEN G&T

Tarquin's Cornish gin,
elderflower, apple, tonic,
cucumber bitters
£11

KNIGHTOR BRUT - CORNWALL

Well-balanced with good depth of
fruit & subtle complexity from less
ageing in bottle
£12

WIG & PEN NEGRONI

Tarquin's Cornish gin,
Campari, Knightor Rose
vermouth
£12

TABLE NIBBLES & SMALL BITES

-House bread & butter	5
-Mixed olives (vg)	5
-Boquerones - pickled white anchovies, garlic & parsley, capers, dill oil	6
-Crispy artichokes, salsa verde (vg)	6
-Bocconcini mozzarella, wild garlic pesto	7

SMALL PLATES

-Onion bhaji, curry sauce, green chutney, kachumber salad (vg)	9
-Cornish pulled lamb scrumpet, pickled shallots, anchovy & caper emulsion, chicory	11
-Cornish hake kiev, wild garlic butter, confit burnt leek	10
-Confit pressed pork belly, mushroom broth, pickled shimeji, charred spring onions, sesame tuille	10
-Burrata, asparagus spring salad, lemon chilli dressing, sourdough toasts	14.5

LARGE PLATES

-6oz 'R J Trevarthen' burger, Applewood smoked cheddar, smoked streaky bacon, charred tomato chutney, caramelised beer braised onions, rocket, bread & butter pickles, triple cooked chips.	18
-Warm roast chicken salad; crispy pancetta, chicory, fennel, sourdough croutons, watercress, orange, fine herb ranch dressing.	17.5
-Goan seafood curry; cod, king prawns, St Austell Bay mussels, basmati rice, coconut sambal, coriander	22
-Imam bayildi; Stuffed & baked aubergine, rose harissa pearl couscous, tahini dressing, toasted almond, coriander, lebnah vegan yogurt (vg)	18
-Cornish lamb rump, pine nut & spinach gnocchi, minted pea purée, broad beans, lamb sauce	22
-Pan-roasted Cornish hake, paveé potato, split warm tartar sauce, spinach, dill oil	22.5
-8oz 'R J Trevarthen' sirloin steak, café de Paris butter, triple-cooked chips, watercress, roast vine tomatoes	26

CHIPS & SIDES

Triple-cooked chips 5 / Truffle & Parmesan chips 6.5 / Garlic greens 5 / Chilli & lemon tenderstem 5

Allergen information available on request.

Please ask your server about any dietary requirements as many of our dishes can be adapted.

www.thewigandpenruro.co.uk

Tel: 01872 276064 - Insta: @thewigandpenruro - Facebook: @thewigandpenruro - Tripadvisor: 'The Wig & Pen Truro'