

Pints on Draught

Sharp's Orchard Cider 4.5%	£4.50
Doombar 4%	£4.60
Pravha 4%	£4.70
Sharp's Offshore Pilsner 4.8%	£4.95
Atlantic IPA 4.5%	£4.95
Cobra 4.5%	£5.20

Bottles

Becks Blue 0% 330ml	£3.40
Jubel Peach 4 % 330ml	£4.20
Crabbie's Ginger Beer 4% 500ml	£5.50

Soft Drinks

Fever Tree Tonics 200ml	£2.50
Lemonade/Coke	£3.30
coke zero	£3.00
Fentiman's Ginger Beer	£3.90
J20 Orange & passionfruit	£2.95
Fanta 330ml	£2.95
Appletize 330ml	£2.95

Elderflower fizz,
lime, cucumber & mint £2.95

Pentire,
Cornwall Botanical non-alcoholic
spirit Served with Fevertree
tonic, rosemary & citrus fruits £4.25

Hot Drinks

Tea	£1.95
Espresso	£3.00
Americano	£3.10
Latte	£3.75
Cappuccino	£3.75
Mocha	£3.95
Flat white	£3.25
Hot chocolate	£3.00
Hot chocolate, Cream, marshmallows & chocolate	£4.00

All coffees will be served as one size with
a double shot, if you would like a single
shot please let your server know.

Spirits

Vodka:

Smirnoff	£2.00
Coco nib	£3.70

Rum:

Bacardi	£2.20
Kraken spiced rum	£2.50
Havana 7	£2.80

Bourbon:

Jack Daniel's - Tennessee	£2.80
Maker's Mark - Kentucky	£3.20

Whisky:

Famous Grouse - Scotch	£2.10
Jameson's - Irish	£3.10
Nikka From the Barrel -Japanese	£6.70

Gins

Tarquin's Gin £5.00/£8.50
Served with Fevertree tonic
garnished with grapefruit

**Tarquin's
Hopster** £5.50/£9.35
Served with Mediterranean
Fevertree garnished with orange peel

**Audemus, Pink
Pepper Dry** £5.50/£9.35
served with Fevertree
tonic & garnished with
grapefruit & pink pepper corns

**Trevethan
Cornish Gin** £5.75/£9.75
Served with Fevertree
Mediterranean tonic & garnished with
juniper, orange & rosemary

Cocktails & Aperitifs

Aperol spritz £7.00
Aperol, prosecco & topped
with soda, finished with a slice of
orange

Kai Mojito £7.00
Golden Havana rum, lemon grass,
fresh mint, brown sugar & lime,
muddled & finished with crushed

Gin Garden £7.95
Cucumber infused London dry gin,
Elderflower liqueur, lime & apple

Pure Passion £7.50
Golden rum, passion liqueur, lime,
Passionfruit syrup & peach bitters
finished with a sprig of mint

Espresso Martini £7.75
Vodka, vanilla, coffee
liqueur & espresso. The perfect
"pick me up" at any time of day!

Margarita £8.25
Reposado tequila, Cointreau,
lime, agave nectar & salt

50ml Digestifs & Liqueurs

Limoncello	£5.00
Frangelico	£5.00
Disaronno	£5.00
Baileys	£5.00
Cointreau	£5.20
Mondino Averna	£6.20
Courvoisier VS	£6.20
Calvados	£7.00
Mr Black's, cold brew coffee	£7.00
Armagnac VSOP	£10.00

White Wine

2019 Chenin Blanc, Stormy Cape, South Africa

A pleasing white with flavours of passion fruit & green apples.
Sm £3.35 Med £5 Lrg £6.70
Btle £19.50 Pichet £13.50

2019 Les Archères Vermentino, France

Floral, peachy and white blossom aromas are met with a soft creamy and well-balanced palate.
Sm £3.90 Med £5.70 Lrg £7.75
Btle £23

2019 Picpoul de Pinet, Réserve de la Roquemolière, France

Acacia and hawthorn blossom lead to a dry delicate palate and that savoury, lip-smacking finish that is synonymous with Picpoul. Fantastic with fish!
Sm £4.60 Med £6.85 Lrg £9.20
Btle £27.50

2020 Sauvignon Blanc Yealands Estate Land Made, New Zealand

Notes of passionfruit and guava, underpinned with fragrant notes of fresh herbs. The palate is brimming with fresh, vivacious fruit that is balanced with a long, crisp mineral finish.
Sm £5.00 Med £7.45 Lrg £9.90
Btle £29.50

2019 Castelo Do Mar Albariño, Rias Baixas, Spain

A fresh bouquet of peach apricot. A vibrant lemon & a super dry finish.
Sm £5.25 Med £7.50 Lrg £10.25
Btle £31.00

Chateau Ste Michelle Columbia Valley Riesling 2018, Washington State, USA

A refreshing, flavoursome medium-dry Riesling with crisp apple flavours & subtle mineral notes
Sm £5.40 Med £7.75 Lrg £10.60
Btle £32.00

2019 The Money Spider, Roussanne, McLaren vale

Rich and complex, exotic white wine from McLaren Vale, a cascade of peaches, honeydew melon, papaya and a tangy hit of pickled ginger.
Sm£6.00 Med£8.25 Lrg£11.75
Btle £34.50

Rose Wine

2019 Ancients Temps Rose, France

A Pale pink rose with delicious notes of strawberries & cream. Refreshing and finishing dry.
Sm £3.85 Med £5.35 Lrg £7.70
Btle £22

2018 Rama, Garnacha Bobal, Rosado, Spain

Intense red fruit aromas. Ripe redcurrants & wild strawberries
Sm £3.85 Med £5.35 Lrg £7.70
Btle £22

2019 Côtes de Provence Rosé Domaine de l'Amour, La Vidaubanaise, France

Beautiful pale pink classic Provence rose - fragrant and elegant as southern sunshine
Sm £5.15 Med £7.40 Lrg £10.15
Btle £30.00

Sparkling Wine

NV Prosecco DOC, Stelle d'Italia, Italy

A Vivacious Prosecco, aromatic and appealing, all lemony delicacy and fresh, green pears.
Gl £5.75 Btle £27.50

Lyme Bay winery Brut, Devon, England

fruit-driven sparkling wine that displays refreshing lemon and green apple notes, with a vibrant and creamy mousse finish.
Gl £9.30 Btle £55

Champagne

Moet Imperial NV, Moët & Chandon, France

A succulent mouthful of pear, peach and a hint of gooseberry preceded by a delightful waft of brioche, nuts, green apple & citrus.
Btle £70

Red Wine

2019 La Cadence rouge, France

A smooth easy dinking red. Red berry aromas & a hint of nutmeg
Sm £3.35 Med £5 Lrg £6.70
Btle £19.50 Pichet £13.50

2019 Primitivo Salento, Boheme, Puglia, Italy

Plums and black cherries, with a fine aroma of cracked black pepper and liquorice root.
Sm £3.90 Med £5.70 Lrg £7.75
Btle £22.50

2019 Tooma river Shiraz, Tooma River, Australia

A juicy style packed with red & black berry aromas, a smooth textured palate & hints of chocolate
Sm £4.25 Med £6.30 Lrg £8.50
Btle £25.00

2019 La Place Merlot, IGP Pays d'Oc, France

Soft and elegant with ripe damson fruit character, subtle tannin and a long elegant finish.
Sm £4.25 Med £6.30 Lrg £8.50
Btle £25.00

2018 Reserve Malbec, Bodegas Santa Ana, Medoza, Argentina

Powerfully aromatic, with ripe plums, blackberry & hints of spicy oak. Good structure & velvety texture, soft tannins & long length
Sm £4.75 Med £7 Lrg £9.50
Btle £28

2017 Crianza, Care, Spain

Succulent forest fruits, with rich spicy notes and a lick of chocolate.
Sm £4.90 Med £7.25 Lrg £9.65
Btle £28.50

2018 Beaujolais Villages, Louis Tête, France

A wonderfully soft and juicy red brimming with wild strawberry notes.
Sm £4.95 Med £7.35 Lrg £9.80
Btle £29

2018 Brouilly, Louis Tête, France

Complex aromas on fresh red fruits. Well balanced, elegant!
Sml £4.95 Med £7.35 Lge £9.80
Btle £29

Kai Menu

Porthilly Oysters

Natural with shallot vinegar and lemon	£3.50
Tempura with pickled cucumber and wasabi tartare	£3.50
Natural with Vietnamese chilli dressing	£3.50

Local Mussels

Moules Mariniere	£7.95 with bread / £15.95 with fries
Coconut, lemongrass, lime leaf, chilli broth	£7.95 with bread / £15.95 with fries

Squid

Mini squid, salt & Pepper squid, sweet chilli sauce, lime, coriander	£4.50
Salt and Pepper squid, green mango salad, palm sugar dressing	small £7.50 / large £12.50

Small Plates

Seared rare tuna, celeriac remoulade, wasabi mayo, ponzu, pickled cucumber, radish	£11.50
Salmon & avocado maki and salmon nigiri sushi plate with pickled ginger, soy, wasabi	£12.00
Falmouth bay scallops, pork belly, celeriac, hazelnuts, apple soy dressing (n)	£13.50
KFC - Korean fried cauliflower, gochujang, chives, lettuce	£6.75
Asparagus arancini, wild garlic, rocket leaves, truffle mayo, parmesan	£8.25
Tempura Tofu bao bun, pickled shiitakes, miso dressing, wakame, seaweed mayo	£6.50
Duck bao bun, spring onion, Asian slaw, cucumber, hoisin, peanuts (n)	£6.95
Singapore soft shell crab bao bun, seaweed mayo, mango, Singapore sauce	£7.95

Large Plates

Fish of the day	£POA
Kai Fish and chips, mushy pea puree, wasabi tartare, salad	£13.50
Seafood Laksa, king prawns, mussels, squid, white fish, baby squid, yellow noodles	£16.95
Poke' (Po-kay) bowl of the day, brown rice, avocado, nori, carrots, edamame beans, gochujang mayo, pickled ginger, furikake spices	£15.50
Chickpea, lentil & sweet potato curry, jasmine rice	£12.50
Vegetable ramen soup, udon noodles, tofu, pickled shiitake mushrooms, 63 degree egg	£12.50
Kai Burger & fries, shredded lettuce, tomato, cheese, tomato relish, pickle, pickled beetroot, avocado, mayo	£12.95
Chicken Massaman, sweet potato, red pepper, greens, Jasmine rice (n)	£13.95
Pork bone stock ramen soup, belly pork, pork shoulder, 63 degree egg, egg noodles, kimchi, greens	£16.95
Seared feather blade steak, rocket salad, fries, green olive relish, miso	£21.50

Sides

Fries / Kai salad with soy balsamic / Greens with sesame garlic oyster sauce	£3.75
Miso soup / Jasmine rice / Prawn crackers	£2.50

Desserts

Affogato, espresso & vanilla ice cream	£4.50
add Amaretto, Frangelico (n) or Mr Black cold press coffee	£6.75
Trio of sorbets & ice creams	£6.00
Sticky toffee pudding, toffee sauce, vanilla ice cream (n)	£7.95 Kids size £4.50
Pineapple & white chocolate cheesecake, coconut & lime sorbet, pineapple & lime curd	£7.95
Rhubarb & yoghurt panna cotta, caramelized cornflake granola, Strawberry & basil syrup (n)	£7.95
Dark chocolate & Matcha green tea opera cake, black sesame ice cream (n)	£8.75

Drinks

2017 Sauternes Les Garonelles, Lucien Lurton	Gls 75ml £6.75
Elegant Sauternes, heady with pineapple and mango, the tropicality finely balanced with citrus.	Btl £31.50
Limoncello	Gls 50ml £5.00
Covert liqueur – fig leaves, cognac & honey	Gls 50ml £7.25
Amaro Averna	Gls 50ml £5.00
Graham's 10 year old Tawny Port	Gls 70ml £7.50

Kids Mains

Penne pasta, homemade tomato sauce, cheese	small £5.25 / large £7.25
Penne pasta, Bolognese, cheese	small £6.25 / large £8.25
Battered fish & chips with garden peas	small £6.25 / large £8.25
Cheeseburger, salad & fries	small £6.25 / large £10
Kids Massaman chicken curry, jasmine rice (mild) (n)	£7.50 / adult size £13.95
Kids pork ramen, pork belly, egg noodles, greens	£7.50 / adult size £16.95

Kids Desserts

Dark chocolate brownie, chocolate sauce & vanilla ice cream	£4.50
Sticky toffee pudding, toffee sauce & vanilla ice cream (n)	£4.50
Trio of Ice cream and sorbets	£6.00

Kai Vegan Menu

Tempura Tofu bao bun with, pickled shitakes, miso dressing, wakame, sweet chilli	£6.50
KFC - Korean fried cauliflower, gochujang, chives, lettuce	£6.75
Vegan Poke' (Po-kay), brown rice, avocado, nori, carrots, edamame beans, gochujang mayo, pickled ginger, furikake spices	£11.50
Chickpea, lentil & sweet potato curry, jasmine rice	£12.50
Vegan ramen soup, udon noodles, tofu, pickled shiitake mushrooms	£12.50
Sides:	
Fries / Kai salad with soy balsamic / Greens with soy & ginger	£3.75
Seasoned Jasmine rice	£2.50