



.. which capsized last evening and was driven ashore at St. Ives. She had taken off the crew of the steamer aground near by.

Telegraphic Address  
Lifeboat Institution.

Four  
Roya

one number  
0031 (5 lines)

CHS/K

18 FEB

U.S. P

Dear Sir,

At a  
here on the 16  
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the 31st Janua  
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crew.

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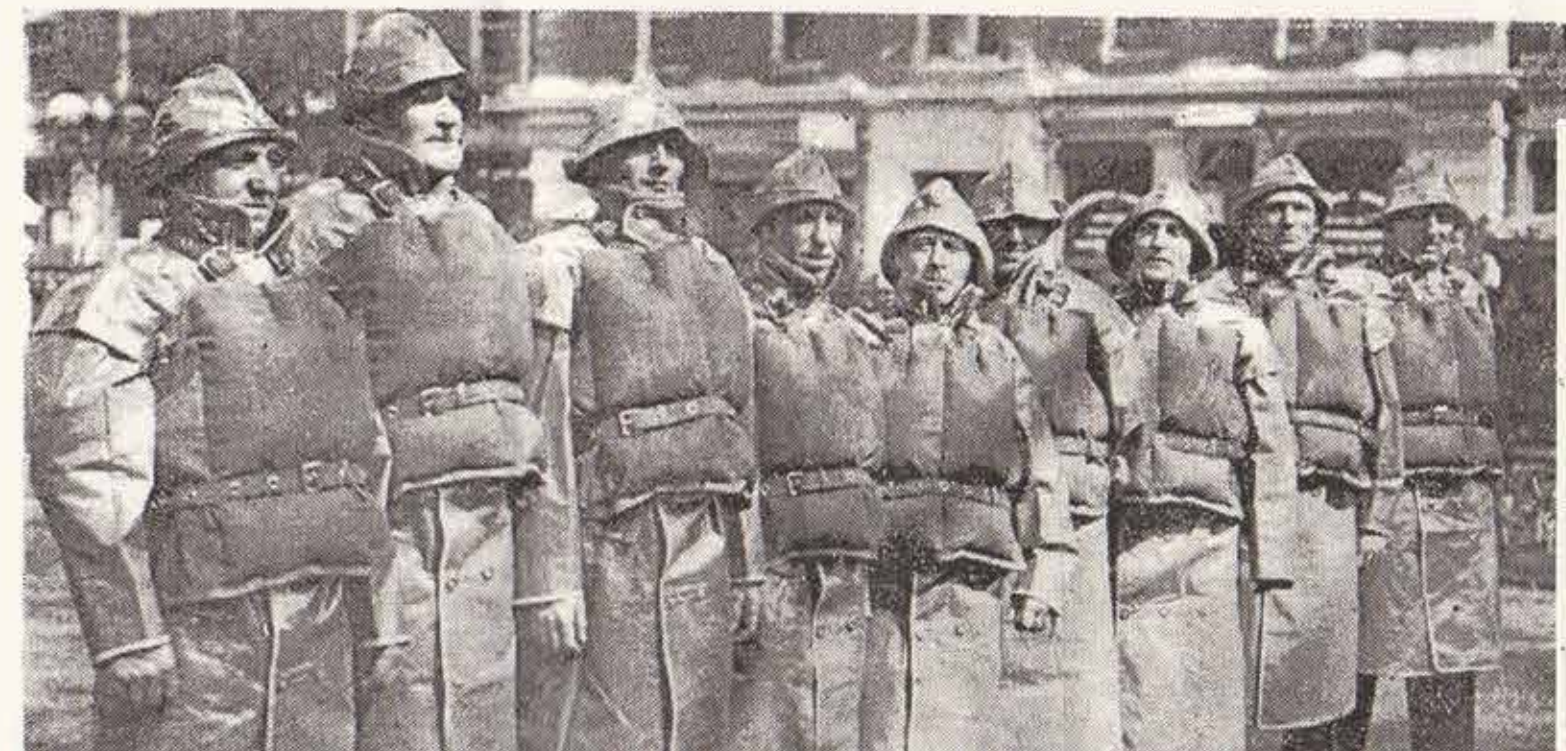


ISHMAN AND CORNISH TELEGRAPH THURSDAY, FEBRUARY

# TERRIBLE WRECK AT ST. IVES

## ST. IVES LIFEBOATMEN HONoured

PRESENTATION OF MEDALS BY THE DUKE OF KENT



## 4,000 Ton Steamer Driven Ashore

## LIFEBOAT CAPSIZED AND DASHED TO PIECES

Supplement to the St. Ives Times, February 4th, 1938

**DISASTROUS WRECK AT ST. IVES**

**FIVE LIVES LOST**

**LIFEBOAT CAPSIZES IN RAGING SEAS**



HOWLING gale, blinding rain, a ship in distress, lifeboat on the shore of the men struggling to



FISHING FOR COAL.—After the S. S. Alba was wrecked in shallow waters off the Cornwall coast recently, residents of St. Ives, England, were able to salvage coal which spilled from the ship's bunkers.

## BREATH-TAKING SCENES ON SHORE

HEROIC RESCUE WORK BY WOMEN,  
CIVILIANS AND POLICE



# PORTHMEOR cafe

## opening times

08.30-21.30 august

09.00-21.30 september

09:00 - 17.00 october

we are also open friday and saturday nights in october and every night in half term week 18th oct- 26th oct

## coffee and hot drinks

espresso	2.20
macchiato	2.30
flat white	2.60
cappuccino	2.50
latte	2.50
black coffee (double shot)	2.60
with hot or cold milk	
iced latte	2.90
mocha	2.90
extra shot	0.30
hot chocolate	2.75
luxury hot chocolate	3.25
tea - pot for one	2.20
english breakfast, earl grey, camomile, peppermint, green tea, super fruits	
fresh teas - ginger, lemon & honey	2.50
- mint	2.50



all our coffees can  
be served  
decaffeinated

oat milk plus 30p

CHEESES 2018	celery	cereals (gluten)	crustaceans	eggs	fish	lupin	milk	molluscs	mustards	nuts	peanuts	sesamie seeds	soya	sulphur dioxide	garlic	onion	Chilli	
brie		*					*											
cheddar		*					*											
blue		*					*											

DESSERTS	celery	cereals (gluten)	crustaceans	eggs	fish	lupin	milk	molluscs	mustards	nuts	peanuts	sesamie seeds	soya	sulphur dioxide	garlic	onion	Chilli	
churros		*		*			*						*					high cross X risk with all nuts
choc tart							*						*					high cross X risk with all nuts
grilled banana							*											high cross X risk with all nuts
cheesecake		*					*											gin, X risk with all nuts
roasted pineapple		*		*			*			*	#	*	#	#				high cross X risk with all nuts
crème brulee		*		*			*			*	#	#	#	#				high cross X risk with all nuts
affogato							*			#								
affogato amaretto							*			#								
affogato coconut										#								
affogato coco rum										#								
helado con pedro							*			#	#		#					
chocolate ice cream							*			#	#		#					
straw ice cream							*			#	#		#					
van ice cream							*			#	#		#					

CAKES	celery	cereals (gluten)	crustaceans	eggs	fish	lupin	milk	molluscs	mustards	nuts	peanuts	sesamie seeds	soya	sulphur dioxide	garlic	onion	Chilli	
scones		*					*			#		#	*					
toasted tea cake		*					*					#						
banana cake		*		*			*											
carrot cake		*		*			*			*								walnuts & pistachio
brownies		*		*			*			*			*					hazelnut paste
raspberry cake		*		*			*			*		*						ground almonds
guinness cake		*		*			*											
lemon meringue pie		*					*											
lemon polenta				*			*			*								
blueberry lemon				*			*			*								
pumpkin & pecan				*			*			*			*					
kats flapjack		*					*			*								

ALLERGEN CHART PORTHMEOR BEACH CAFÉ July 2019

\* contains / # may contain / R can be removed

Breakie	celery	cereals (gluten)	crustaceans	eggs	fish	lupin	milk	molluscs	mustards	nuts	peanuts	sesamie seeds	soya	sulpur dioxide	Garlic	Onion	Chilli	Comments
toast & preserve		*					R											DF w/o butter
croissant		*					*			#	#		#					
saffron bread		*		*		*	*						*	*				
granola		*					R			#	#	#						DF w/o yoghurt
pancakes		*		*		*	*											
bacon bap		*		*			R											DF w/o butter
sausage bap		*		*		*	R											DF w/o butter
omelette				*			*			R								NF w/o nuts
crab scrambled		*	*	*			*											
build your own																		
glutenfree toast				*														
white toast		*																
sourdough		*																
eggs poached				*										*				
eggs scrambled				*			*											
eggs fried				*														
mushrooms																		
heinz baked beans																		
bacon		cornflour																
sausage		*				*												
hash brown		cross contamination					#						#	#		*		
black pudding		*				*												
avocado																		
halloumi							*											
smokes salmon					*													
butternut squash		cross contamination																
tomatoes																		
spinach																		

LUNCH	celery	cereals (gluten)	crustaceans	eggs	fish	lupin	milk	molluscs	mustards	nuts	peanuts	sesamie seeds	soya	sulpur dioxide	garlic	onion	Chilli	
soup of the day	*	R				*	R		*	#	#	#	#	*	*	*	*	GF w/o bread,DF w/o butter
crab sandwich		*		*			R	*	*					*	*			DF w/o butter
red pepper frittata				*			*									*		
duck salad	#	*								*	*	*	*		*	*	*	
chorizo burger	*	*		*			*		*	#	#	#	#	#	*	*	*	
mackerel on toast	*	*			*		*		*	#	#	#	#	#	*	*	*	
harissa glazed carrots	*	#							#	*	#	*	#	#	*	*	*	
mussels		R					*	*						*	*	*	*	GF w/o bread
hake			*		*		*		*					*	*	*	*	
zatar mushrooms										#	#	*	#	*	*	*	*	

TAPAS	celery	cereals (gluten)	crustaceans	eggs	fish	lupin	milk	molluscs	mustards	nuts	peanuts	sesamie seeds	soya	sulpur dioxide	garlic	onion	Chilli	
olives	#	#		#	#		#		#			#	#	#				
smoked nuts										*	#	#					#	
bread		*													R			GF w/o confit garlic
chips		cross contamination		R					R					R	R			all R removable w/o aioli
broccoli		*								*	*	*	*	#				
padron peppers		cross contamination																
halloumi		*					*			#	#	*	#	#	*	*	*	
arinicini	*	*		*			*							*		*	*	
chick pea dahl							*		*	#	#	#	#	#	*	*	*	
twice cooked beetroot							*			*	#	#	#	*	*	*	*	pine nuts
falafel														*		*	*	
prawns			*		*										*	*	*	
squid		*	*	*				*	*	#	#	#	#	*	*	*	*	
seabass		*			*								*		*	*	*	
sardines					*								*	*	*			
sea bream				*	*				*	*	#	#	#	*	*	*	*	
mackerel pate	#	R			*		*		*			#	#	#		#		GF w/o focaccia, + chives
korean pork	*	*			*							*	*	*	*	*	*	
chicken schnitzel		*		*			*		*					*	*	*	*	
serrano							*							*	*	*	*	
lamb koftas		R					*			#	#	#	#	*	*	*	*	GF w/o pita

KIDS MENU	celery	cereals (gluten)	crustaceans	eggs	fish	lupin	milk	molluscs	mustards	nuts	peanuts	sesamie seeds	soya	sulpur dioxide	garlic	onion	Chilli	
cheese sandwich		*					*											
ham sandwich		*					R											DF w/o butter
pasta		*					R											DF w/o pasta
fish		cross contamination			*													
sausages		*														*		cross X with fryers
chicken		*		*			*											cross X with fryers

juices, smoothies, milkshakes

fresh orange juice	4.50
apple and ginger	4.50
carrot, apple, cucumber, celery and ginger	4.50
pineapple, mango and papaya	4.50
banana, yoghurt, milk	4.50
blackberry, blackcurrant, blueberries and banana	4.50
milkshakes - salted caramel, strawberry or chocolate	4.00

soft drinks

orange juice	2.20	coke	2.95
cranberry juice	2.20	diet coke	2.75
apple juice	2.20	fanta orange	2.75
belvoir elderflower presse	2.35	sprite	2.75
appletiser	2.95	sparkling water 250ml / 750ml	2.00/3.50
luscombes organic ginger beer	3.30	still water 250ml / 750ml	2.00/3.50

sweet treats

toasted tea cake, butter	2.50
we have a wide range of freshly baked delicious cakes every day	2.50-3.75

cornish cream tea - 6.00  
2 plain scones, strawberry jam,  
cornish clotted cream and a pot  
of tea for one

breakfast

freshly baked croissant - strawberry jam, butter or nutella (v)	2.40
toast and preserves- honey, strawberry jam, marmalade or vegemite (v)	2.50
traditional cornish saffron bread, toasted with butter	3.50
granola, greek yoghurt, fresh fruit, honey, nuts, seeds (v)	5.95
buttermilk pancakes, banana, berries, maple syrup (v)	6.50
grilled bacon bap	4.50
cornish sausage bap	4.60
broccolini, mushroom and goat's cheese omelette, spinach, walnuts (v) (gf)	6.90
cornish crab, scrambled eggs on toast, creme fraiche, rocket	10.00

build your own breakfast

start with 2 eggs on toast -fried, scrambled or poached				4.50
add any of the below to make your perfect breakfast -				
heinz baked beans (v+) (gf)	1.00	grilled field mushroom (v+) (gf)		1.30
2 rashers of bacon (gf)	1.40	roasted butternut squash (v+) (gf)		1.20
1 cornish sausage	1.40	avocado (v+) (gf)		1.70
2 hash browns (v+) (gf)	1.20	roasted cherry tomatoes (v+) (gf)		1.30
black pudding	1.00	spinach (v+) (gf)		1.00
grilled halloumi (v) (gf)	2.25	smoked salmon (gf)		3.50

all our eggs are free range / please note we use dairy in our scrambled eggs

(v) = vegetarian                      (v+) = vegan                      (gf) = gluten free

rose wines

	175 ml / bottle
pleno, rosado, spain	4.85 / 19.50
super fresh and vibrant, soft textured with bags of summer fruit	
matra hill, pinot grigio blush, hungary	5.75 / 23.00
strawberries and cream and a touch of spice helps to keep everything nice. great drinking all the time	
sable de camargue, france	6.85 / 27.50
salmon pink in colour, aromas expressed with delicacy and harmony. pretty and dynamic	
chateau beaulieu provence, syrah, france	37.00
classic french provence. elegantly styled full of fruit flavours and complexity	

red wines

	175 ml / bottle
pleno, tempranillo, spain	4.85 / 19.50
uncomplicated and juicy, super delicious and very smashable	
la cavea, merlot and pinot nero, italy	5.70 / 22.75
putting its best foot forward, this little gem can hold its own with bold fruit driven flavours	
maison du vigneron rouge, grenache and syrah, france	23.50
friendly and warming, rich and spicy. beautiful juicy blend of grenache and syrah	
alta bajo, cabernet sauvignon, chile	6.00 / 24.00
alta bajo means high and low, the flavours match the scenery with high notes of red berries and low underlying oak and vanilla tones	
vin de france, malbec, france	25.50
resurrection of france's forgotten wine. bucket loads of blackcurrent fruits with an abrupt uppercut of flavours	
rioja vega, crianza, tempranillo, spain	29.50
big boy of the bunch. great concentration, depth and balance. supremely versatile	

white wines

175 ml / bottle

pleno, chardonnay, spain	4.85 / 19.50
plenty of flavour and lots of bounce. drinkability is off the chart	
les terrasses, grenache and sauvignon blanc, france	5.40 / 21.50
a playful wine with generous fruit flavours. with its floral notes and crisp finish it's easy drinking and thinking	
passo tempio, pinot grigio, italy	5.60 / 22.50
direct from the birthplace of pinot grigio. the italians definitely know how to produce elegance. crisp, clean and delicate	
percheron, chenin blanc and viognier, south africa	6.10 / 24.50
white peach on the beach, aromatic notes to float your boat	
adobe organic, gewurtztraminer, chile	26.00
teasing, typical floral notes. lots of length, plenty of texture	
the whale watcher, sauvignon blanc, marlborough, new zealand	7.00 / 28.00
ocean fresh, clean and delicious tropical fruits. funky and frisky	
l'ormarine, picpoul, france	28.50
a niche appellation that will make you grow with pleasure. incredibly aromatic expression, inundating you with citrus notes and freshness	
caparro, pecorino, italy	29.50
it's a suave wine with a crisp freshness of a pinot grigio and a citrus zing of a saw blanc - it definitely isn't cheesy!	
colleita de martis, albarino, spain	32.55
we are topping our sand castle with the spanish flag, with hints of lemon and ripe apples. our message to you is to have a bottle or two	

lunch 12:00-16:00

homemade soup, locally baked bread (v+) and butter (v)	5.95
cornish crab sandwich, shredded lettuce, aioli	12.50
roasted red pepper, new potato, mozzarella and basil frittata, red onion jam, leaves (v) (gf)	7.50
harissa glazed carrots, tenderstem broccoli, quinoa, red pepper hummus, nut dukkah (v+) (gf)	8.95
crispy duck, asian salad, sweet hoisin dressing, grilled plums	11.25
grilled chorizo burger, cornish gouda, red pepper relish, aioli, lettuce	9.35
local mackerel on toast, yellow lentil curry, charred onion salad, mint dressing	11.25
zatar spiced mushrooms, tahini, potato and parsnip latke, chickpea crumb (v+) (gf)	9.25
cornish mussels, white wine, garlic, onions, parsley, cream, locally baked bread	12.50
local hake, sorrel and potato salad, grilled asparagus, potted chilli crab (gf)	13.95

tapas 12:00 - late

marinated olives (v+) (gf)	3.30
roasted almonds and cashews (v+) (gf)	3.30
locally baked bread, confit garlic, olive oil (v+)	3.50
rosemary seasalt chips, aioli (v) (gf)	3.75
broccoli, sweet miso, sesame, soy peanuts (v+)	3.75
padron peppers, sumac salt (v+) (gf)	4.00
grilled halloumi, kale, ginger, yuza , puffed rice, furikake (v) (gf)	6.95
pea, blue cheese and jalapeno arancini, chive mascarpone (v)	5.00
chickpea dahl, spiced pumpkin, yoghurt, almonds, coriander (v) (gf)	5.50
twice cooked beetroot, marinated goats cheese, smoked tomato pesto, pinenuts, red chard (v) (gf)	6.75
green falafel, butterbean and chilli dip, watercress, pickled onion (v+) (gf)	5.25
seared king prawns, chilli, ginger, lemongrass, lime (gf)	7.50
crispy fried squid, lemon pepper, aioli	7.25
mackerel pate, pickled carrots, anchovy butter, foccaccia	6.25
grilled sea bream, romesco, braised fennel, hazelnut aioli (gf)	8.50
cornish sardines, black olive tapenade, grilled lemon, parsley (gf)	5.95
crispy fried sea bass, pineapple, chilli caramel, asian salad	9.95
korean pulled pork bao bun, sweet and sour sauce, pickled cucumber, black sesame seeds	8.25
spiced lamb koftas, tzatziki, fired pitta, fattoush	6.50
buttermilk chicken schnitzel, grilled baby gem, chimichurri	6.75
serrano ham, heritage tomatoes, marinated feta, fig vincotto, lambs leaf (gf)	7.25

if you have an allergy, please refer to the back of the menu and inform your waitress/waiter before ordering.

(v) = vegetarian

(v+) = vegan

(gf) = gluten free

desserts 12:00-late

traditional churros, chocolate sauce (v)	5.25
grilled whole banana, salted caramel, clotted cream (v) (gf)	5.25
salted chocolate and olive oil tart, berries, clotted cream (v) (gf)	5.25
strawberry and white chocolate cheesecake, gin and basil macerated strawberries (v)	5.25
orange blossom creme brulee, hazelnut biscotti (v)	5.25
roasted pineapple, passionfruit sorbet, coconut sesame and chilli granola, frosted pistachios (v+)	5.25
helado con pedro ximenez - cornish vanilla ice cream topped with px sherry (v) (gf)	5.25
affogato - cornish vanilla ice cream, espresso (v) (gf)	5.00
add amaretto (v) (gf)	7.95
coconut affogato - coconut sorbet, espresso (v+) (gf)	5.25
add spiced rum (v+) (gf)	7.95

cheese

selection of 3 cheeses; ask your waitress/waiter for this month's selection	
served with quince paste, candied walnut, apple, water crackers	12.50
choice of 2 cheeses	9.50
choice of 1 cheese	6.00

enjoy a glass of tannny port with your cheese - 50ml	3.60
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dessert wine

late harvest, sauvignon blanc, chile 100ml / bottle	5.45 / 20.40
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digestifs 25ml unless stated otherwise

limoncello 50ml	5.40	johnny walker red label, whisky	3.75
pedro ximenez 50ml	5.65	bushmills, irish whiskey	3.25
kahlua	2.85	single islay, malt	3.95
amaretto	3.30	spanish brandy	3.00
cointreau	2.85	armagnac	5.30
baileys 50ml	3.85	cognac	6.80

aperitifs

campari 25ml	2.85
cornish pastis 25ml	4.00
martini blanc 50ml	3.00
martini rosso 50ml	3.00
manzanilla sherry 50ml	4.00
amontillado sherry 50ml	4.95
glass of pimms	6.25
glass of sangria	6.25
jug of pimms or sangria	16.50

spirits 25ml

gordons gin	3.10
tarquins cornish gin	4.20
st.ives cornish gin	4.50
black cow vodka	3.60
absolut vodka	3.10
bacardi white rum	3.10
skipper dark rum	3.10
dead man's fingers, cornish spiced rum	3.20
woodford reserve, rye whiskey	3.95

beers and ciders

estrella 330ml	3.80
peroni 330ml	3.85
korev, cornish lager 330ml	3.95
tribute, cornish amber ale 500ml	4.75
harbour, cornish ipa 500ml	4.75
heineken, non alcoholic lager 330ml	3.50
cornish orchards apple cider 500ml	4.80
cornish orchards pear cider 500ml	4.80

mixers

ginger ale	1.25
tonic	1.25
slimline tonic	1.25
soda water	1.25
tomato juice	2.00
fevertree tonic	2.25
fevertree slimline tonic	2.25
fevertree elderflower tonic	2.25

prosecco cocktails

kir royale - sparkling with creme de cassis	6.50
bellini - sparkling with a hint of peach	6.50
elderflower fizz - sparkling with a dash of elderflower and twist of lime	6.50
the bakewell - sparkling with amaretto and cherry liqueur	6.95
aperol spritz - aperol, topped with prosecco and soda, with a twist of orange	7.75

sparkling wines

prosecco, italy	5.95 / 29.75
the wizz of italian fizz, light crisp and keen	
polgoon sparkling wine, seyval, cornwall	45.00
produced in a local winery just 20 minutes from here on the south coast	
camel valley rose brut, pinot noir, cornwall	65.00
quite simply voted the best sparkling wine in the world	
bernard robert reserve brut champagne, france	75.00
one of the oldest in its region. purity of fruit and elegant structure	