



DINNER

Autumn 2026

SMALL PLATES

Porthilly oysters, mignonette £3.50 each

Cornish crab, butternut squash gratin, vermouth cream, brioche crumb £18.00

Smoked eel, salt-baked beetroot, horseradish, keta caviar £15.00

Falmouth Bay scallop, Jerusalem artichoke, poached pear, toasted walnuts, pancetta £22.00

Wild mushroom parfait, quince jelly, port & truffle dressing, toasted sourdough £15.00 v

Rabbit loin & leg terrine, chestnut purée, local cider-pickled apple, watercress £16.00

Red wine-poached pear, Cornish blue cheese, toasted walnuts, radicchio, chicory £12.00 v

LARGE PLATES

Cornish bouillabaisse, focaccia, saffron aioli £35.00

Venison loin, girolle mushrooms, potato rösti, pancetta, silverskin onions, venison jus £34.00

Crown Prince squash risotto, Spenwood, truffle and toasted nut crumble, crispy sage £24.00 v

Slow-cooked pork belly, roasted celeriac, kale, toasted hazelnuts, spiced cider velouté £26.00

Chargrilled monkfish, borlotti beans, butternut squash, cavolo nero, thyme jus £32.00

Whole Cornish lemon sole, palourde clams, brown shrimp, capers, spigarello £45.00

Chargrilled hispi cabbage, oyster mushrooms, smoked mashed potato, toasted walnut & sourdough crumb,

Cornish cider apple jus £24.00 v

Whole Cornish lobster, grilled, cold or thermidor, served with autumn salad leaves and French fries £95.00

SIDES

Roasted butternut squash, sage butter £6.00 v

Sautéed spigarello, lemon dressing £5.00 v

Buttered Cornish new potatoes £5.00 v

Proper chips £5.00 v

French fries £5.00 v

V - Vegetarian (can be adapted for a vegan diet on request)

If you have any allergies or dietary requirements, please let a member of our team know. We will be happy to help.