



DINNER MENU

SNACKS

- Focaccia, dulce seaweed butter £5.00 v
- Whipped smoked cod's roe, baby vegetables £5.00
- Cornish blue cheese & wild garlic croquettes, homemade pickles £5.00 v
- Porthilly oysters, mignonette, lemon £5.00

STARTERS

- Cornish crab, kohlrabi, brown crab butter sauce, pickled celery £18.00
- Chargrilled Falmouth Bay squid, fennel, caper emulsion £14.00
- Wye Valley asparagus, poached hen's egg, Rachel cheese, hazelnut brown butter £16.00 v
- Duck liver parfait, beetroot & watercress salad, toasted rye £12.00
- Cured Cornish monkfish, radish, sorrel £15.00
- Boscastle sea trout fillet, cucumber, pickled rhubarb, burnt garlic aioli £14.00
- Homemade soft cheese, pistachio, blood orange, kohlrabi £12.00 v

MAINS

- Cornish hake, St Austell Bay mussels, saffron, asparagus, tomato £25.00
- Ricotta tortellini, Wye Valley asparagus, pea, broad beans £18.00 v
- Monkfish saltimbocca, purple sprouting broccoli, preserved lemon & almond gremolata, creamed potato £28.00
- Tomahawk pork chop, sauce charcutière, Mora Farm green onions £32.00
- Loin of Cornish lamb, petit pois à la française £30.00
- Broad bean & wild garlic risotto £18.00 v
- Dover sole à la meunière, Cornish new potatoes £72.00
- Whole Cornish lobster thermidor, Cornish new potatoes, spring garden salad £95.00

SIDES

- Charred broccoli, lemon & hazelnut £6.00 v
- Buttery Cornish new potatoes £6.00 v
- Spring garden salad £5.00 v
- Creamed leek & walnuts £6.00 v
- Proper chips £6.00 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.