



SEASONAL SUPPER CLUB

24 JUNE 2026

AMUSE - BOUCHE

Cornish Crab, Cucumber, Elderflower

or

Heirloom Tomato, Thai Basil Granita

STARTER

Falmouth Bay Scallop, Sweetcorn Velouté, Chorizo Crumb

or

Homemade Soft Cheese, Pistachio, Blood Orange, Kohlrabi

MAIN COURSE

Cornish Halibut, Black Garlic, Broad Beans, Morels, St Austell Bay Mussels, Herb Velouté

or

Asparagus, Ricotta & Pea Tortellini

PRE - DESSERT

White Peach Panna Cotta, Verbena, Lemon

DESSERT

Cornish Strawberry Charlotte

