

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen. A discretionary 10% service charge will be applied to your bill.

V - Vegetarian
VG - Vegan
VG* - Vegan Option Available
NGCI - Non Gluten Containing Ingredients
NGCI* - Non Gluten Containing Ingredients Option Available
DF - Dairy Free
DF* - Dairy Free Option Available

SNACKS

SMOKED MACKEREL PATÉ (NGCI*)	£8	MARINATED OLIVES (NGCI, DF, V, VG)	£6
RED PEPPER HUMMUS flatbread (NGCI*, DF, V, VG)	£7	PADRON PEPPERS (NGCI, DF, V, VG)	£6

START HERE

BASIL INFUSED ISLE OF WHITE TOMATOES (V, VG*, DF*, NGCI) pine nut ice-cream, tomato consommé Best paired with <i>San Vincenzo</i>	£13	FISTRAL GIN CURED CHALK FARM TROUT (DF*, NGCI*) fennel, watercress emulsion, gin & elderflower sorbet, linseed tuille Best paired with <i>Alba Martin Albarino</i>	£13.5
CORNISH MACKEREL (DF*, NGCI*) gooseberry, vanilla, pickled kohlrabi, dukkah, horseradish Best paired with <i>Knighthor White</i>	£13.5	MUSSELS (DF, NGCI*) Cornish cyder, smoked bacon, shallots, pangrattato, sourdough Best paired with <i>Vinho Verde</i>	£13.5
COURGETTE & SPINACH CUSTARD TART (V) mint, radish, broad beans, parmesan Best paired with <i>Orchard Lane Sauvignon Blanc</i>	£13	72HR PORK BELLY (DF*, NGCI*) caramelised cauliflower purée, fig, pear, pork jus Best paired with <i>Hills and Valley Pikes Riesling</i>	£13
BEEF CARPACCIO (DF*, NGCI) parmesan, rocket, truffle, candied walnuts Best paired with <i>Walt Pinot Noir</i>	£14		

MAIN PART

MUSSELS (DF, NGCI*) Cornish cyder, smoked bacon, shallots, pangrattato, sourdough, fries Best paired with <i>Vinho Verde</i>	£26	DOUBLE WAGYU BURGER (DF*, NGCI*) brioche bun, rarebit cheese sauce, fries, pickle Best paired with <i>Laurent Perrier Cuvée Brut</i>	£20
ROASTED MONKFISH (NGCI) smoked tomato lentil dahl, coriander yoghurt, carrot purée, fennel bhaji Best paired with <i>Douro Red or Alba Martin Albarino</i>	£28.5	CHICKEN SUPREME (NGCI, DF*) potato fondant, asparagus, gem & bacon fricassee, jus, crispy skin, lemon Best paired with <i>Pomino Bianco</i>	£26.5
MARKET FISH (DF*, NGCI) champagne risotto, mussels, samphire, dill oil Best paired with <i>Alba Martin Albarino</i>	£27.5	MOROCCAN SPICED BAKED AUBERGINE (V, VG*, DF*, NGCI*) mint, almond & apricot cous cous, yoghurt, pomegranate, baba ganoush Best paired with <i>Agustinos Merlot</i>	£21.5
LAMB RUMP (DF*, NGCI*) boulangère, broccoli, baba ganoush, lamb oats, jus Best paired with <i>Vina Rioja</i>	£28.5	MISO HISPI CABBAGE (V, VG*, NGCI*) Cornish gouda cream, kohlrabi, watercress emulsion, dukkah Best paired with <i>Walt Riesling</i>	£21.5
FILLET OF BEEF (DF*, NGCI) confit cherry tomatoes, mushroom rarebit, béarnaise, hand cut chips (Additional £16 supplement for dinner inclusive guests) Best paired with <i>Showdown Cabernet Sauvignon</i>	£38		

ON THE SIDE

CORNISH NEW POTATOES (V, VG*, DF*, NGCI)	£6	HAND CUT CHIPS (V, VG, DF, NGCI)	£5
GREEK SALAD (V, NGCI)	£8	FRENCH FRIES (V, VG, DF, NGCI)	£5
		TENDER STEM BROCCOLI, TOASTED ALMONDS (V, VG, DF, NGCI)	£6