

SNACKS

- Homemade Focaccia, Arbequina olive oil 4.5
- Nocellara de Belice Olives 4
- Beef Cheek Croquette, bone marrow mayo, horseradish 4
- Smoked Mackerel Pate, cured egg yolk 9



Lamb Pluck Faggot 9
caramalised onions, sage, red wine jus

Beetroot Gnocchi 9
harbourne blue, january king cabbage, toasted walnuts

SMALL PLATES

Sashimi Grade Tuna Loin Tartare 12
gochujang, cacklebean yolk. wonton crisps

Foie Gras Tartlet 12
gingerbread crumb, wine jelly

Raw Orkney Scallop 13
black olive caramel, granny smith, lime

Octopus 14
confit new potato, sweet & hot paprika

Wild Mushroom Risotto 20
slow cooked cacklebean egg, charred leeks (v)

Newlyn Cod 26
jerusalem artichokes, oyster leaf, chicken & chervil velouté

Cornish Fish Stew 24
cod, gurnard, prawns, mussels, clams, focaccia, aioli

Spiced Lamb Rump 27
baba ghanoush, saffron tahini, dukkah

Ethical Butcher's Rump Steak 25
salt baked celeriac, truffle celeriac purée, celeriac crisp

1.2kg Sirloin on the bone 100 (serves 2)
triple cooked chips, red wine jus, chimichurri

MAIN PLATES

SIDES

Confit Hispi Cabbage 10.5
chimichurri, romesco,
crispy leaves (ve)

Crushed New Potato 5.5
brown butter vinaigrette

French Beans 5.5
toasted almonds

Triple Cooked Chips 5.5
black garlic ketchup, house mayo