

Our philosophy

There is no such thing as an Ugly Butterfly,
there is no such thing as food waste.

We utilise the whole of the animal and treat vegetables
with the same respect.

Any parts of ingredients that aren't used on the
restaurant menu are used to form the basis of the drinks
on our cocktail list. From tops to peels to stems - off-cuts
to seeds - we utilise it all.

Sustainable local luxury

We work closely with growers, farmers and fishermen
across Cornwall,
to showcase this incredible county and
the seasonal ingredients it produces.

Native Oysters

6 crispy oysters

Served fresh, crispy, or a mix of both

25 supp

Exmoor Caviar

Cornish salted caviar, cultured cream,
seaweed potato chips

50g 75 supp

125g 175 supp

250g 300 supp

Wiltshire Truffles

Harvested by our friend Zak Frost and his two
canine companions, Stanley and Freddie

25 supp

We are conscious of our impact on the environment, we are offering
in-house filtered still and sparkling water at £3.00 per person.

Chef's menu

Snacks

Bread, chicken butter

Tomato, ponzu, snow

BBQ Orkney scallop, carrot, chilli

Cornish turbot, mussels, courgette, basil

Herdwick lamb, asparagus, peas

English raspberry, oats, Whisky

Adam Handling's 'Food Fight'

Strawberry, meadowsweet, burnt butter cake

135 per person

For those who love cheese

A celebration of South West cheesemakers

20 per person

If you have a food allergy or intolerance, please tell us when placing your
order. A discretionary service charge of 15% will be added to your bill.

All prices are inclusive of VAT

Seasonal menu

Snacks

Bread, chicken butter

Tomato, red pepper, ponzu

Guinea fowl, black garlic, lemon thyme

Adam Handling's 'Food Fight'
Strawberry, meadowsweet, burnt butter cake

110 per person

Matching wines

per person

Seasonal menu

Classic pairing 95 / premium pairing 135

Chef's menu

Classic pairing 120 / premium pairing 185

Opulence pairing

A true wine lover's experience

Seasonal menu 1250 (per table)

Chef's menu 1550 (per table)

