

### 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.

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### 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, onion butter

Tomato, red pepper, ponzu

BBQ Orkney scallop, sansho, chilli

Hen of the woods, black garlic, seaweed

Cornish turbot, courgette, basil

*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, onion butter

BBQ Orkney scallop, carrot, chilli

Cornish turbot, courgette, basil

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

*110 per person*

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### 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)

