

PORTHILLY OYSTERS

6 for £28

Served fresh, crispy or mixed

STARTER

Mackerel, beetroot, pickled truffle

Beef tartare, milk bread, caviar

'Mother'
celeriac, dates, salted egg yolk

Warm crab tart, marigolds

MIDDLE

Venison ravioli, ricotta, bone broth

Scallop, carrot, lemon

Potato, hen of the woods, nettles

Lobster wagyu, Ahrelia caviar
£20 supp

MAIN

Beef fillet, carrot, mushroom ketchup, truffle salad

Duck, pumpkin, pickled crosnes, duck sandwich

Red mullet, saffron & squid stew, new potatoes

BBQ cauliflower, burnt leek, brown butter

CHEESE COURSE

Brie, pear, walnut & brown butter cake
burnt honey & lemon thyme
£10 supp

DESSERT

Rhubarb & custard, ginger, meadowsweet

Cornish lemon, hazelnut, meringue

Our chocolate, yoghurt, nutmeg

Cornish apple tart
for the table

4 courses £120

Take home a box of 4 hand-painted chocolates £12

If you have a food allergy or intolerance, please tell us when placing your order.
A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.