

Chef's Menu

Our philosophy

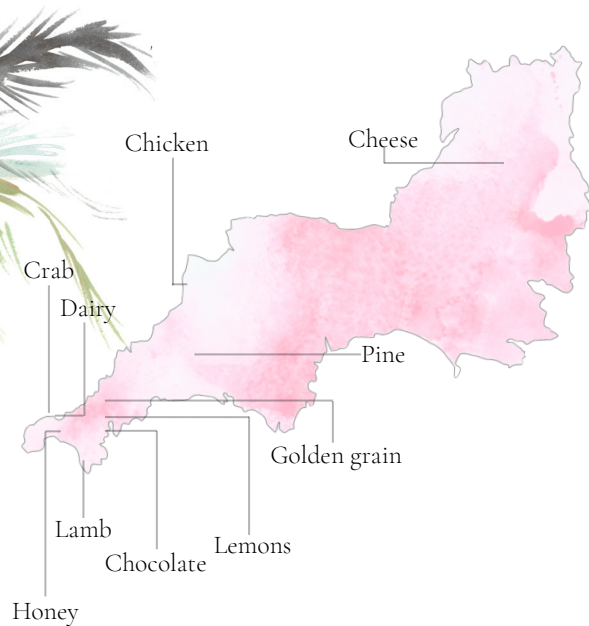
There is no such thing as an Ugly Butterfly,
there is no such thing as food waste.

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.



Snacks

Soup
Smoked almond, mushroom, pine

Cornish Golden Grains, chicken butter

Crab, apple, basil

'All about the sturgeon'
N25 Umai Caviar
35 supp

Scallop, carrot, citrus

Tregullus lamb, asparagus, black garlic
or
Wagyu, morels, truffle
40 supp

For those who love cheese
Eastwood, millet cake, truffle honey
15 supp

All the Cornish lemon


Sheep's yoghurt, rhubarb, sorrel

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135 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

Native Oysters



Our oysters come from Porthilly, on the north coast
of Cornwall. Native oysters are famous for having a
deeper flavour and a firmer texture than others.
Historically, oysters have been over-farmed in the
UK, which is why sustainable practices are so
important to the protection of the species and the
local marine ecosystem.

6 oysters

Served fresh, crispy, or a mix of both
25 supp

Matching wine

Classic pairing *150pp* / premium pairing *185*

Opulence pairing

A true wine lover's experience
1550 (per table)

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

