

Chef's menu

Snacks

Soup
Smoked almond, mushroom, pine

Bread & onion butter

White beetroot, seaweed, dashi

Braised radish, three-cornered leek

Field mushroom, grains, pickled walnut

For those who love cheese
Eastwood, millet cake, Cornish 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

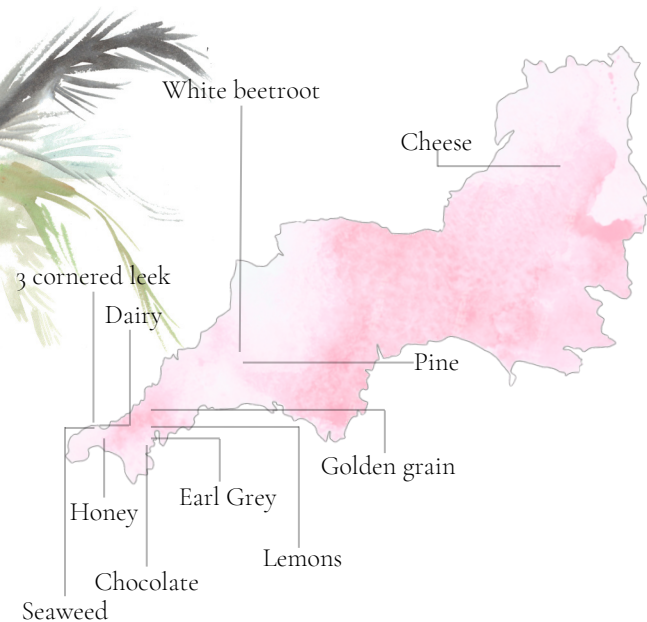
Our philosophy

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

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.



Wiltshire Truffles

Hunted by our friend Zak Frost and his two canine companions, Stanley and Freddie
25 supp

Matching wine

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

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.

