

Small plates

Korean fried cauliflower, kimchi, coconut riata, flatbread	9
Buttermilk fried chicken, gem lettuce, aioli, truffle, parmesan, chives	11
Baked duck egg, chestnut mushroom compote, truffle, beef fat soldiers	10
Scallops, ajo blanco, rainbow chard, smoked roe butter	13
Grilled sole, artichoke puree, wild mushrooms, spinach, artichoke crisps, red wine sauce	11



Large plates

Chicken supreme, cavolo nero, wild mushroom and pancetta puy lentils, cauliflower puree, charred spring onions, parsnip crisp, sage butter	24
Mixed vegetable and sweet potato laksa, miso glazed aubergine, puffed wild rice	19
Local pork medallion , black pudding and potato terrine, glazed cheek, cavolo nero, apple puree, pork quaver, cider jus	24
Smoked Cornish fish chowder, crispy egg	20
“Catch of the day”, sauteed samphire, potato rosti, mussels, salt and vinegar batter scraps, café de Paris butter	26
Flat iron steak, roast tomato, wild mushrooms, spinach, crispy shallots, marmite butter, parmesan fries	26

Sides

Chips/Fries 6	House salad 6	Cavolo Nero 6	New potatoes 6
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Please ask a member of staff for information on non gluten containing dishes and any allergen advice.

Our suppliers are all local:

RJ Trevarthen, Celtic Fish and Game, Westcountry Fine Foods/Canara Farm, Matthew Stevens Fish, Mounts Bay Dairy, Keith Wicketts Poultry, Moomaid of Zennor