



A L A C A R T E M E N U

N I B B L E S

MALTED CAMPAILLOU BREAD

OUR CULTURED BUTTER - TREGOTHNAN ESTATE HONEY - FENNEL POLLEN
7.5

GORDAL OLIVES

OLIVE OIL - THYME
6

BUTTERMILK FRIED BONELESS CHICKEN WINGS

HOT HONEY - DILL MAYONNAISE - KIMCHI
8

CRISPY COD BON BONS

TARRAGON EMULSION - LEMON
7.5

T O S T A R T

BEETROOT AND PINENUT SALAD

ELDERFLOWER VINAIGRETTE - KEA PLUM KETCHUP - PINENUT AND BASIL PURÉE
14

SHORT RIB OF BEEF CROQUETTE

BROAD BEAN - MAITAKE - COURGETTE PUREE - BACON SAUCE
15

CORNISH BLUEFIN TUNA 'OTORO'

STICKY RICE - RADISH - ROASTED TOMATO PONZU - SESAME - WASABI
16

HAND DIVED ORKNEY SCALLOP

IBERICO - PEAR CHUTNEY - SOURDOUGH CROSTINI - ROASTED HAZELNUT CREAM
16

DRY AGED BEEF TARTARE

CLASSIC DRESSING - ST EWE EGG YOLK - PICKLED MUSTARD SEEDS - CONFIT GARLIC TOAST
15

T O F O L L O W

LAMB RUMP

COURGETTE - LAMB NECK TART - CORNISH LABNEH - SUMMER PEA - OLIVE OIL JUS
34

DRY AGED FILLET OF BEEF

PURPLE SPROUTING BROCCOLI - MAITAKE - ROASTED SHALLOT - WATERCRESS
40

KOMBU BAKED CELERIAC

PEARL BARLEY - HAZELNUT - GRANNY SMITH - WILD GARLIC CAPER
25

SEABASS

CORNISH MIDS - SEA HERBS - ROASTED BONE SAUCE - SMOKED OIL
32

BUTTER POACHED COD

VERJUS SAUCE - PICKLED GOLDEN RAISIN - CUCUMBER - CAPERS - DILL
32

O N T H E S I D E

FRIED POTATO SKINS - AGED PARMESAN -
KIMCHI MAYONNAISE 6.5

OAK LEAF - LOLLO ROSSA - CORIANDER AND
LIME DRESSING - TOASTED SMOKED SEEDS 6

CORNISH MID POTATOES - MINT BUTTER 8

GREEN BEANS - CONFIT GARLIC - LEMON 6

SKINNY FRIES 5

Charlie Walters

PLEASE INFORM US IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES AND WE WILL BE MORE THAN HAPPY TO GUIDE YOU THROUGH OUR MENU.
DIETARY SPECIFIC MENUS AVAILABLE ON REQUEST

WIFI: Radish25