



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 RICOTTA SALAD

ELDERFLOWER VINAIGRETTE - CORNISH KEA PLUM KETCHUP - PINE NUT AND BASIL PURÉE
14

SLOW COOKED PORK BELLY

HOGS PUDDING - APPLE - WILD GARLIC CAPER - CELERIAC - BACON SAUCE
15

CORNISH BLUEFIN TUNA 'OTORO'

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

DRY AGED BEEF TARTARE

CLASSIC DRESSING - ST EWE EGG YOLK - PICKLED MUSTARD SEEDS - CONFIT GARLIC TOAST
16

T O F O L L O W

ROASTED DUCK BREAST

LEG RAGU - MISO CAULIFLOWER - CORNISH KEA PLUM - SPICED DUCK SAUCE
34

DRY AGED FILLET OF BEEF

TENDERSTEM BROCCOLI - MAITAKE - ROASTED SHALLOT - CELERIAC
40

KOMBU BAKED CELERIAC

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

BUTTER POACHED COD

FENNEL MARMALADE - PICKLED ONION - ROASTED ONION SAUCE
32

HAND DIVED XL ORKNEY SCALLOP

DASHI POTATO - CONFIT LEEKS - SCALLOP ROE SAUCE
32

O N T H E S I D E

FRIED POTATO SKINS - AGED PARMESAN -
KIMCHI MAYONNAISE 6.5

MUSTARD LEAF SALAD - MAPLE DRESSING -
HAZELNUT 6

MASHED POTATO - 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