

Rosemary Focaccia, Arbequina Olive 4.5

Nocellara de Belice Olives 4

Beetroot Tofu Crisp 9

whipped tofu, tapioca crisp, beetroot

Crown Prince Squash Soup 10

black garlic, pumpkin seed, nutmeg

Queen Scallop 12

whiskey bacon foam, sea vegetables, crispy seaweed

Beef Tartare 12

confit egg yolk, cornichons, capers, beef fat croute



Mosaic of Burt Leek 18

artichoke puree, artichoke crisp, cavolo nero, black garlic

St. Ives Turbot 26

sea aster, brown shrimp beurre blanc, turbot farce

Venison Loin 22

pomme fondant, beetroot, game sauce

 Flat Iron Steak 25

pomme fondant, tropea onion, green peppercorn sauce

Beef Shortrib 26

maitake mushroom, veal jus, shoestring fries



Confit Hispi Cabbage, Miso, Chicken Skin 10.5

Charred Tenderstem Broccoli, Mustard, Toasted Almonds 6.5

Honey Glazed Heritage Beetroot, Walnut, Mint 5.5

Confit Pink Fir Potatoes, Capers 5.5

House Chips, Black Garlic, Parmesan 5.5

**Puddings**

Dark Chocolate Crémeux 8.5

blood orange sorbet , coconut, white chocolate

Rhubarb & Ginger 8.5

cheesecake espuma, rhubarb compote, ginger crumble

Sticky Toffee Pudding 8.5

vanilla, caramel

Banoffee Pie 8.5

praline, banana ganache, white chocolatecrème

Neals Yard Cornish Yarg 14

pasteurised cow’s milk, onion chutney, oat biscuit

**Pudding Wines**

 Tawny Port 6.5 55

 Ruby Port 6.5 55

 Pedro Ximenez 8 45

**Loose Leaf & Naturally Decaffeinated Teas**

Fresh Mint 4

 Lemon & Rosemary 4

 Goji berry & Cranberry 4

 Elderflower & Ginger 4