#### **STARTERS**

### **Sea Bass Tartare**

Oyster cream, green apple, shiso 26.00

## **Hand-picked Devon crab**

Wasabi, Hass avocado, finger lime 29.00

## **Lightly Poached Jersey Oysters**

Blood orange, Yorkshire Rhubarb, squid 25.00

## Phil Howard's XL Langoustine Dish

Parmesan gnocchi, truffle purée, potato & truffle emulsion 48.00

# **Stuffed & Glazed Chicken Wings**

Hand rolled macaroni, chanterelles, black truffle 26.50

#### **MAIN COURSES**

## **Roast Newlyn Cod**

Line caught squid, caramelised parsley root, Alsace bacon 44.00

### **Cornish Monkfish**

Winter cabbage, candied lemon, Ginger 46.00

### **Roast Wild Turbot**

Onion "carbonara", persillade of chanterelles, red wine 49.00

### **Roast Slades Down Duck**

Crapaudine beetroot, Cambodian pepper, red leaves 47.00

### **Wild Cornish Seabass**

Truffled cauliflower puree, parmesan gnocchetti, glazed salsify 45.00