

STARTERS

Tuna Tartare

Ginger dressing, toasted sesame, pepper puree
28.00

Native Lobster Ravioli

Fennel, Thai basil, spiced lobster Bisque
34.00

Roast Orkney Scallop

Crushed squash, caramelised onion, trompette
30.00

Smoked Ox Tongue

Maitake, three cornered leek, English mustard butter
32.00

MAIN COURSES

Newlyn Cod

Caramelised celeriac, lovage, chicken butter sauce
44.00

Steamed Wild Turbot

Curried parsnip, St Austell Bay mussels, citrus
52.00

Cornish Monkfish

Cauliflower purée, salsify, garlic & anchovy cream
47.00

Windsor Park Venison

Red cabbage, Jerusalem artichoke, bone marrow
49.00