

STARTERS

Tuna Tartare

Ginger dressing, toasted sesame, pepper purée
28.00

Native Lobster Ravioli

Fennel, Thai basil, spiced lobster Bisque
36.00

Roast Orkney Scallop

Seaweed salsa, white asparagus, smoked eel velouté
35.00

Smoked Ox Tongue

Maitake, three cornered leek, English mustard butter
32.00

MAIN COURSES

Newlyn Cod

Caramelised celeriac, lovage, chicken butter sauce
47.00

Steamed Wild Turbot

Curried parsnip, St Austell Bay mussels, citrus
54.00

Cornish Monkfish

Cauliflower purée, salsify, garlic & anchovy cream
49.00

Windsor Park Venison

Red cabbage, Jerusalem artichoke, bone marrow
50.00