

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

Caramelised Parmesan Gnocchi

Morels, wild garlic, green asparagus
30.00

MAIN COURSES

Newlyn Cod

Caramelised celeriac, lovage, chicken butter sauce
47.00

Steamed Wild Turbot

Curried parsnip, St Austell Bay mussels, citrus
54.00

Roasted Monkfish

Cauliflower purée, salsify, garlic & anchovy cream
49.00

Cornish Lamb

Glazed belly, crushed courgette, mint sauce
50.00