

A taste of Cornwall

Cornish duck, chilli, lime, coriander

Cornish mackerel, beetroot, horseradish, watercress

Wild halibut, Cornish crab, pak choi, Thai bisque

Native breed pork, pomme dauphine, hazelnut, golden raisins

Whalesborough Cheese, celery, grape, biscuits £10 supplement

Chocolate, salted caramel, Trink milk

£65 per person

À la carte

NIBBLES

Electric Bakery sourdough, Cornish butter	5
Woodlands Cornish Venison scotch egg	6
Bude Mushrooms and truffle arancini	6

STARTERS

Cornish duck, chilli, lime, coriander	10
Tarquin's Gin-cured salmon, Luscombe tonic, cucumber, dill	10
Isle of Wight tomatoes, Davidstow cheddar, olive, basil	9
Cornish mackerel, beetroot, horseradish, watercress	11

MAINS

Native breed pork, pomme dauphine, hazelnut, golden raisins	27
Courgette risotto, Bude Mushrooms, aged parmesan, tarragon	19
Wild halibut, Cornish crab, pak choi, Thai bisque	32
Moorland dry-aged sirloin, triple-cooked chips, rocket and parmesan, béarnaise	29
Whole Cornish sole, brown shrimp, capers, samphire, Cornish new potatoes	26

SIDES

Aged parmesan and truffle fries	5
Tenderstem and flaked almonds	5
Triple cooked chips and béarnaise	5
Rocket and aged parmesan	5
Summer salad	5

Suppliers



1 Bude Mushrooms
Bude

2 North Coast Wines
Bude

3 Electric Bakery
Bude

4 Whalesborough Cheese
Bude

5 Neetfield Market Garden
Bude

6 Woodlands Cornish Venison
North Cornwall

7 Philip Warren & Son
Launceston

8 Total Produce
Bodmin

9 Sharp's Brewery
Rock

10 Yallah Coffee
Falmouth

11 Celtic Fish and Game
St Ives

12 Trink Dairy
St Ives