

Evening

Served 5–9.30pm

A taste of Cornwall

Cornish monkfish, ginger, fennel, yoghurt

Cornish chicken, black garlic, hazelnut, autumn truffle

Cornish wild sea bass, celeriac, artichoke, butternut

Woodlands Cornish Venison, pancetta, beetroot, salsify

Whalesborough Cheese, celery, grapes, biscuits £10 supplement

Cornish Duck egg, Rodda's clotted cream, blackberries

£75 per person

À la carte

NIBBLES

Electric Bakery sourdough, Underdown Dairy butter	5
Bude Mushrooms and truffle arancini	7
Woodlands Cornish Venison scotch egg, brown sauce	7
Cornish Duck spring rolls, sweet chilli sauce	7

STARTERS

Cornish monkfish, ginger, fennel, yoghurt	11
Nanny Muffet, beets, gingerbread, elderflower	10
Cornish chicken, black garlic, hazelnut, autumn truffle	12

MAINS

Cornish wild sea bass, celeriac, artichoke, butternut	30
Woodlands Cornish Venison, pancetta, beetroot, salsify	32
Jerusalem artichoke risotto, Bude Mushrooms, autumn truffle	22
Moorland 8oz dry-aged sirloin, triple-cooked chips, rocket and parmesan, béarnaise	30
Whole Cornish sole, brown shrimp, capers, samphire, new potatoes	26

SIDES

Aged parmesan and truffle fries	5
Triple cooked chips and béarnaise	5
Jerusalem artichoke, parmesan, truffle oil	6
Tenderstem and flaked almonds	5
Rocket and aged parmesan	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 Underdown Dairy
Okehampton

8 Philip Warren & Son
Launceston

9 Sharp's Brewery
Rock

10 Total Produce
Bodmin

11 The Cornish Duck Company
Fowey

12 Rodda's
Redruth

13 Yallah Coffee
Falmouth

14 Celtic Fish and Game
St Ives

15 Trink Dairy
St Ives