



## SAMPLE MENU

### COLD | YEYN

Porthilly Rock Oyster | 6ea

Elderflower

Summer Garden Crudités | 8pp

Whipped roe & nori

MOR Sashimi Plate | 34

Smoked soy, young ginger & English wasabi

Grilled Mora Farm Beans | 16

Gordal olive & pistachio

Scottish Langoustine Carpaccio | 46

Amalfi lemon & white soy

Cured Cornish Bream | 18

White radish & chive

Smoked Mora Farm Tomatoes | 16

Chilled dashi

Cornish Blue Fin Tuna Tartare | 24

Daikon & tonnato

Bang Bang Squid Salad | 22

Crispy pig's ears, chilli, lime & peanut

### HOT | POETH

Crisp Porthilly Rock Oyster | 6ea

Hot sauce

Octopus & Shiitake Skewer | 11ea

Tare & chives

Tsumire Skewer | 11ea

Lime leaf & ginger

The Cornwall Project

Lamb Skewer | 11ea

Sheep's yoghurt & sumac

Fritto Misto | 14pp

Sea buckthorn & shiso

Braised Cuttlefish

'San Mazarno' | 24

Gremolata & pangrattato

Shell Baked

'One Breath' Scallop | 17ea

Roasted chilli paste & salted butter

Oven Baked Crisp

Seafood Rice | 48

Coombeshead Farm charcuterie & rouille

Miso Cured Hamachi | 46

NamaYasai Farm greens



Cornish Crab Claw

'À la minute'

Allow 20 minutes

WHOLE FISH

Grilled or steamed

Seabass

Turbot

Red Mullet

Plaice

WHOLE

CHAR-GRILLED MEAT

Spatchcock Cornish Quail

Phillip Warrens

30 Day T-Bone

The Cornwall Project

Lamb Chops

SHELLFISH

Grilled or steamed served with

choice of Cornish cider / Nori butter

/ XO sauce

Mussels

Clams

Prawns

Lobster

All served with garden salad,

potatoes & house condiments

ALL MARKET PRICE

Working with the finest produce from trusted local suppliers, our menu is a true reflection of Cornwall and its seasons. From day-boat fish to carefully reared meat from local farms, we work with ingredients at their best, creating thoughtful dishes that speak for themselves.

Ow oberi gans an gwella produeth a'n gwerthoryon leel leel agos, yw agan menyù gwir skeusen a Gernow hag hy tymhorow. A-vesk pyskedh dydd-bag dhe vysow kewsel magys yn teg dhe-dreus an tyrdhvaow leel, ni a ober gans produeth y'n gwella stad, ow kroui dyshyow prederys a lever ev ragow.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

All our prices are inclusive of VAT. A discretionary 10% service charge and 3% Blue Flag, environmental contribution will be added to your bill.