



SAMPLE MENUS

COLD | YEYN

Porthilly Rock Oyster | 6ea

Elderflower vinegar

Cornish Blue Fin Tuna Tartare | 24

Tomato & tonnato

Summer Garden Crudités | 8pp

Whipped smoked scallop roe & nori

MOR Sashimi Plate | 34

Smoked soy, young ginger & English wasabi

Cured Cornish Bream | 20

Kaffir lime & alliums

Smoked Mora Farm Tomatoes | 16

Chilled dashi

Grilled Mora Farm Beans | 16

Gordal olive & pistachio

Bang Bang Squid Salad | 24

Sesame, chilli, lime & peanut

Cured ‘One Breath’ Scallop | 35

Amalfi lemon, black lime & white soy

HOT | POETH

Crisp Porthilly Rock Oyster | 6ea

Hot sauce

Cornish Blue Fin Tuna

Otoro On Toast | 22

Grilled peaches, PX vinegar & jalapeño

Octopus & Shiitake Skewer | 12ea

Tare & chives

Tsumire Skewer | 11ea

Lemongrass & ginger

The Cornwall Project

Lamb Skewer | 13ea

Sheep’s yoghurt & sumac

Spatchcock BBQ Quail Skewer | 18ea

Salted chilli & lime

Fritto Misto | 15pp

Gooseberry & shiso

Braised Cuttlefish

‘San Marzano’ | 24

Gremolata & Oil of Life

‘One Breath’ Scallop | 18pp

Roasted chilli paste & salted butter

DAIRY FREE

COLD | YEYN

Porthilly Rock Oyster | 6ea

Elderflower vinegar

Summer Garden Crudités | 8pp

Whipped mushroom & nori

MOR Sashimi Plate | 34

Smoked soy, young ginger & English wasabi

Cure Cornish Bream | 20

Kaffir lime & alliums

Cornish Blue Fin Tuna Tartare | 24

Tomato & tonnato

Smoked Mora Farm Tomatoes | 16

Chilled dashi

Grilled Mora Farm Beans | 16

Gordal olive & pistachio

Bang Bang Squid Salad | 24

Sesame, chilli, lime & peanut

Cured ‘One Breath’ Scallop | 35

Amalfi lemon, black lime & white soy

HOT | POETH

Crisp Porthilly Rock Oyster | 6ea

Hot sauce

Tsumire Skewer | 11ea

Lime leaf & ginger

Octopus & Shiitake Skewer | 12ea

Tare & chives

The Cornwall Project

Lamb Skewer | 13ea

Onions & sumac

Spatchcock BBQ Quail Skewer | 18ea

Salted chilli & lime

Fritto Misto | 15pp

Gooseberry & shiso

Braised Cuttlefish

‘San Marzano’ | 24

Gremolata & Oil of Life

‘One Breath’ Scallop | 18pp

Roasted chilli paste

GLUTEN FREE

COLD | YEYN

Porthilly Rock Oyster | 6ea

Elderflower vinegar

Summer Garden Crudités | 8pp

Whipped mushroom & nori

Cure Cornish Bream | 20

Kaffir lime & alliums

Cornish Blue Fin Tuna Tartare | 24

Tomato & tonnato

Smoked Mora Farm Tomatoes | 16

Chilled dashi

Grilled Mora Farm Beans | 16

Gordal olive & pistachio

Bang Bang Squid Salad | 24

Sesame, chilli, lime & peanut

Cured ‘One Breath’ Scallop | 35

Amalfi lemon, black lime

HOT | POETH

Crisp Porthilly Rock Oyster | 6ea

Hot sauce

Tsumire Skewer | 11ea

Lime leaf & ginger

Octopus & Shiitake Skewer | 12ea

Tare & chives

The Cornwall Project

Lamb Skewer | 13ea

Sheep’s yoghurt & sumac

Spatchcock BBQ Quail Skewer | 18ea

Salted chilli & lime

Fritto Misto | 15pp

Gooseberry & shiso

Braised Cuttlefish

‘San Marzano’ | 24

Gremolata & Oil of Life

‘One Breath’ Scallop | 18pp

Ginger, spring onion & wild garlic

VEGAN

COLD | YEYN

Carbis Bay Garden Crudités | 8pp

Whipped mushroom & nori

Grilled Mora Farm Beans | 16

Gordal olive & pistachio

Smoked Mora Farm Tomatoes | 16

Chilled tomato dashi

Bang Bang Salad | 24

Cucumber, lime & sesame

HOT | POETH

King Oyster Mushroom | 6ea

Shiitake ketchup & ginger

Kombu Braised Daikon Skewer | 8ea

Tare & chives

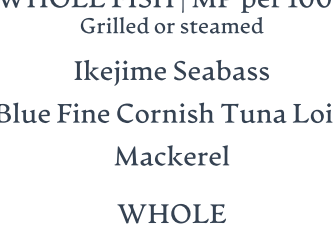
Mora Farm Fritto Misto | 12pp

Gooseberry & shiso

Smoked Tofu ‘San Marzano’ | 18pp

Gremolata & pangrattato

MARKET MENU



Cornish Crab Claw

‘À la minute’ | 60

Allow 30 minutes

Oven Baked Crisp

Seafood Rice | 70

Coombeshead Farm Charcuterie

& rouille

WHOLE FISH | MP per 100g

Grilled or steamed

Ikejime Seabass

Blue Fine Cornish Tuna Loin

Mackerel

WHOLE

CHAR-GRILLED MEAT

Phillip Warrens

30 Day T-Bone | 170

The Cornwall

Project Lamb | 75

SHELLFISH

Grilled or steamed served with

choice of Cornish cider / Nori butter

/ XO sauce

Lobster |

50 half & 100 Whole

St. Austell Mussels |

MP per 100g

Whole fish & meat served

with garden salad, potatoes

& house condiments