

**Tableside Crab 'À la minute'**  
Allow 30 minutes

**WHOLE FISH**  
Grilled or steamed

Seabass

Turbot

Red Mullet

Plaice

**WHOLE CHAR-GRILLED MEAT**

Spatchcock Cornish Quail

Phillip Warren's 30 day T-Bone

The Cornwall Project Grilled Lamb Chops

**SHELLFISH**  
Grilled or steamed served with  
choice of Cornish cider / Nori butter /  
XO sauce

Mussels

Clams

Prawns

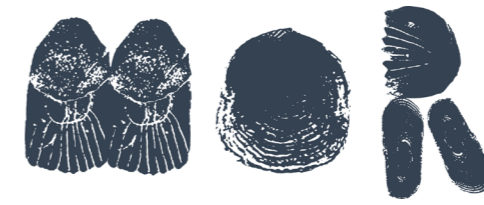
Lobster

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.*



**SAMPLE MENU**

**COLD | YEYN**

**Porthilly Rock Oyster | 6ea**  
Elderflower vinegar

**Summer Garden Cudités | 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**  
Kaffir lime & alliums

**Smoked Mora Farm Tomatoes | 16**  
Chilled dashi

**Cornish Blue Fin Tuna Tartare | 24**  
Tomato & 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**  
Gooseberry & shiso

**Braised Cuttlefish 'San Mazarno' | 24**  
Gremolata & Oil of Life

**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**  
Beach herbs & daikon