

Our philosophy

There is no such thing as an Ugly Butterfly,
there is no such thing as food waste.

Waste is all about perception. We see it as a positive and
we use it all - either as snacks or in our cocktails.

Why Waste?

Chef's Menu

135pp

Matching wine

Classic pairing 135pp / Premium pairing 185pp

Opulence pairing

A true wine lover's experience
1550 (per table)

Alcohol free pairing

80pp

We are conscious of our impact on the
environment, we are offering in-house filtered
still and sparkling water at £3.00 per person.

Chef's Menu

Wasted snacks

Cornish golden grains, onion butter

-Now we begin-

Beetroot, radish, fermented plum

Yellow carrot, pumpkin, XO

Turnip, potato, English grapes

Swede, celeriac, mushroom

Gin, apple, waste wine

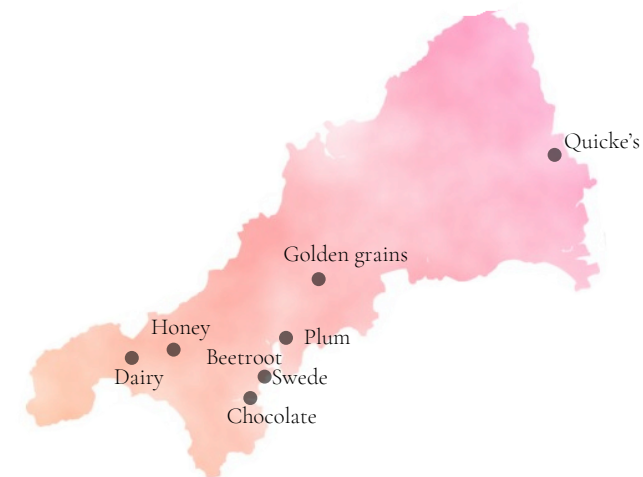
Chocolate, caramel, salted clotted cream

Spent coffee, Asháninka
BBQ fudge
Apple, elderflower jelly

If you have a food allergy or intolerance, please tell us when placing your
order. A discretionary service charge of 10% will be added to your bill.
All prices are inclusive of VAT

Sustainable local luxury

We work with local growers, farmers and
fishermen. We are proud to be Cornish and to be
able to showcase this incredible region and give
these true local heroes a platform.



Add - ons

Eastwood, millet cake, truffle honey
15 supp

