

## Chef's Menu

135pp

Wasted snacks

Cornish golden grains, onion butter

*-Now we begin-*

Beetroot, radish, herb stalks

Yellow carrot, pumpkin, XO

Turnip, potato, English grapes

Hen of the woods, hoisin, seaweed

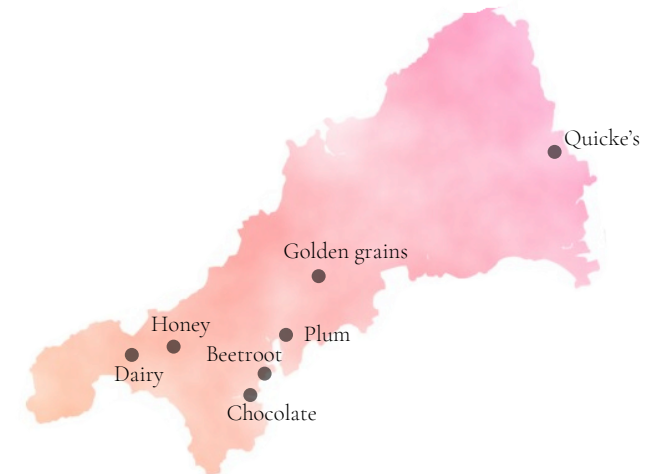
*Yorkshire rhubarb, waste wine*

Cornish lemon, white chocolate

Final sweets

## 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.



**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?

**Matching wine**  
Discovery pairing 125pp / 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.

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

## Add - ons

Eastwood, millet cake, truffle honey  
15 supp

