

Chef's Menu

135pp

Wasted snacks

Cornish golden grains, onion butter

Beetroot, radish, herb stalks

Yellow carrot, pumpkin, XO

Turnip, potato, English grapes

Hen of the woods, hoisin, seaweed

For those who love cheese

Eastwood, millet cake, truffle honey

15 supp

Yorkshire rhubarb, waste wine

Cornish lemon, white chocolate

Final sweets

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 125pp / Sommelier's choice 185pp

Opulence pairing

A true wine lover's experience

1550 (per table)

Alcohol free pairing

80pp

Lunch Menu

75pp

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

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.

