

## 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, chicken butter

*-Now we begin-*

Yellowfin tuna, beetroot, fermented plum

Scallop, pumpkin, XO

Newlyn cod, potted mussels, English grapes

Venison, celeriac, mushroom

Gin, apple, waste wine

Chocolate, caramel, salted clotted cream

*Spent coffee, Asháninka*

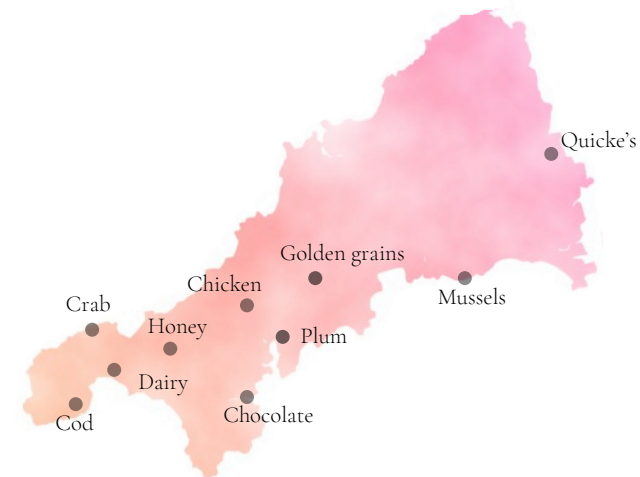
*BBQ fudge*

*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

Native oysters  
*Served fresh, crispy, or a mix of both*  
25 for 6

Potato & caviar  
21 supp

Eastwood, millet cake, truffle honey  
15 supp

