

Chef's menu

Snacks

Soup

Pea, wild garlic, smoked almond

Cornish golden grains & wild garlic butter

Heritage tomato, basil, sea herbs

Braised radish, carrot, citrus

Field mushroom, asparagus, black garlic

For those who love cheese

Eastwood, millet cake, Cornish truffle honey

15 supp

Cucumber, apple, waste wine

Sheep's yoghurt, rhubarb, sorrel

-

135 per person

Our philosophy

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

Any parts of ingredients that aren't used on the restaurant menu are used to form the basis of the drinks on our cocktail list. From tops to peels to stems - off-cuts to seeds - we utilise it all.

Sustainable local luxury

We work closely with growers, farmers and fishermen across Cornwall, to showcase this incredible county and the seasonal ingredients it produces.

Matching wine

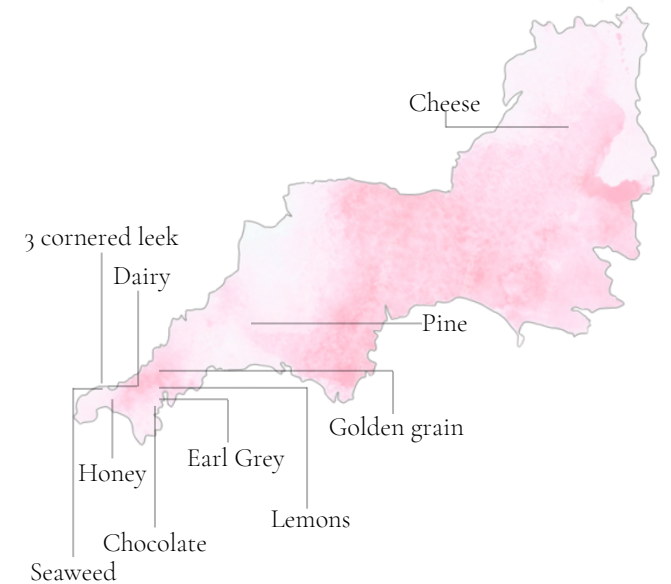
Classic pairing 150pp / premium pairing 185pp

Opulence pairing

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

Matching Alcohol Free

Classic 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 15% will be added to your bill.

All prices are inclusive of VAT