

## EVENING MENU



### Snacks

Salted almonds (v)	3
Nocellara, Ligurian, Giaconda olives (v)	4
Sourdough bread, butter, smoked sea salt (v)	4

### Small Plates

Mozzarella, heritage tomato, Oro Del Desierto olive oil, pistachio (v)	7.5
Flamed mackerel, buttermilk, pickled cucumber, dill	8.5
Buttermilk chicken, pickled watermelon, seaweed, sesame	7.5
Cornish crab, white radish, Keta roe, purple mint	8.5

### Large Plates

Mushrooms, sweet potato gnocchi, hazelnuts, Pecorino (v)	14
Poached sea trout, samphire, mint peas, sour cream, sumac	16
Free range chicken breast, asparagus, croquettes, spicy miso aioli	15
Cod, tenderstem broccoli, king oyster mushroom, almond dukkah	17.5
32 day dry aged Angus steaks, pickled shitake, beef dripping butter and a side of your choice	
Rib eye / Sirloin	26

### Sides

Cornish new potatoes, anchovy butter, pink pepper	4.5
Savoy cabbage, sea veg, sesame	4
Roasted cauliflower, capers, chilli	4
Skin on fries	4

Food Allergies and Intolerances: before you order your food and drinks please speak to your host if you have any food allergies or intolerances. All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.