



FOR THE TABLE

Toasted sourdough & orange & chestnut butter (600 kcal) 6

Nocellara de belice olives (163 kcal) 5

Baron bigod & truffle honey croquettes, truffle emulsion (1077 kcal) 12 (trio)

Maldon Oysters, Pomegranate mignonette (112 kcal) 5.5 (each)

TO START

Salt Baked Celery Tartare 12.5

Pickled mushroom, truffle emulsion, sourdough croute (725 kcal)

Whipped Goats Curd 12.5

Beetroot, radicchio, clementine, walnut (725 kcal)

Cornish Scallops 15

Curried cauliflower, raisin, coconut (245 kcal)

Clementine & Gin Cured Sea Trout 14

Blood orange, kohlrabi, dill crème fraiche (441 kcal)

Beef Tartare 14

Confit egg yolk, cornichons, capers, onion & thyme brioche (331 kcal)

MAINS

Jerusalem Artichoke Risotto, 26

Wild mushrooms, chestnut gremolata, crispy brussel tops (808 kcal) 26

Newquay Fish & Chips 29

Broad bean, petit pois espuma, curry-tartare sauce, roe caviar (1390 kcal)

Roasted Hake Fillet 34

Maldon Clams, celeriac, bisque sauce, sea herbs (786 kcal)

Coffee Crusted Venison 34

Artichoke, pickled walnut, red wine jus (1535 kcal)

28-Day Aged Herefordshire Sirloin (8oz) 42

Chips, truffle mayo, peppercorn sauce (1400 kcal)

TIDE TO TABLE SPECIAL

Daily catch available, ask to see our special fish board

All fish served with a fennel & cucumber salad and your choice of salsa verde or sauce vierge

ON THE SIDE

Triple cooked, chip shop style chips, nori, salt & vinegar seasoning (749 kcal) 7

Sautéed brussel sprouts, sprout tops, chestnut gremolata (383 kcal) 7

Roasted carrots, parsnips, walnut, pistachio dukkah, tahini yoghurt (469 kcal) 7.5

Please note that a discretionary service charge of 12.5% is added. Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

An adult's daily recommended allowance is 2000 kcal.

Fish may contain small bones, game may contain shot. All weights & measures are accurate before being cooked. (V) vegetarian, (Vg) vegan, (Gf)