

## DINNER SAMPLE

### Snacks

Source Kitchen Flat Bread & British Butter, Za'atar **5**

*Labneh, Sumac* **4**

*Isle of Wight Aubergine Baba Ganoush, Pomegranate Molasses* **3**

Isle of Wight Padron Peppers, Sea Salt **6**

Smoked or Salted Almonds **4.5**

Lemon, Garlic & Thyme Marinated Olives **5**

Cornish Duchy Charcuterie, Cornichons **9**

### Cornish Oysters

Natural

Mignonette (Shallot Vinegar)

Nahm Jim

**4 per Oyster**

### Plates

Cornish Dressed Crab, Lemon Mayonnaise, Pickled Cucumber, Crostini **24**

Cornish Philip Warren Beef Featherblade, Gremolata, Pangrattato **21**

Cornish Dayboat Turbot Tronchon, Shallot, Anchovy, Tarragon Butter, Cornish Cider Braised Shallot **32**

Half a Cornish Ray Wing, Brown Butter, Capers, Lemon, Parsley **24**

St Austell Bay Mussels, Duchy N'Duja, Cornish Cream **16**

Hand Dived Dorset Scallop, Cauliflower, Hazelnut, Caviar **12 per scallop**

British Courgette, Pistachio Pesto, Lemon Dressing, British Feta, Mint **10**

Confit Isle of Wight Tomatoes, Oregano, Garlic, Lemon Yoghurt **12**

Trenow Farm Organic Cornish Leaves, Oak Smoked Isle of Wight Tomato Balsamic **6**

Roasted Cornish Potatoes, Mojo Verde **7**

PLEASE LET US KNOW ABOUT ANY ALLERGIES

A discretionary service charge of 12.5% will be added to all bills