

SAMPLE MENU

COLD | YEYN

- Porthilly Rock Oyster | 6ea

Elderflower vinegar
- Cornish Blue Fin Tuna Tartare | 24

Tomato & finger lime
- Cured ‘One Breath’ Scallop Carpaccio | 32

Almafi lemon, black lime & white soy
- Summer Garden Crudités | 8pp

Whipped smoked scallop roe & nori
- MOR Sashimi Plate | 34

Smoked soy, young ginger & English wasabi
- Cured Cornish Bream | 20

Kaffir lime & alliums
- Smoked Mora Farm Tomatoes | 16

Chilled dashi
- Grilled Mora Farm Beans | 16

Gordal olive & pistachio
- Bang Bang Squid Salad | 24

Sesame, chilli & peanut

HOT | POETH

- Crisp Porthilly Rock Oyster | 6ea

Hot sauce
- Cornish Blue Fin Tuna Otoro On Toast | 22

Grilled peaches, PX vinegar & jalapeño
- ‘One Breath’ Scallop | 18pp

Roasted chilli paste & salted butter
- Tsumire Skewer | 11ea

Lemongrass & ginger
- Octopus & Shiitake Skewer | 12ea

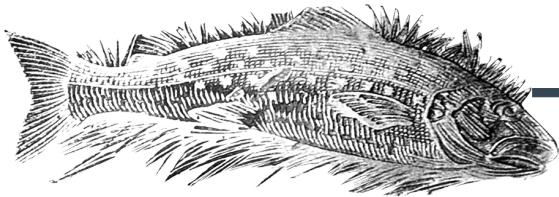
Tare & chives
- The Cornwall Project Lamb Skewer | 13ea

Sheep’s yoghurt & sumac
- Spatchcock BBQ Quail Skewer | 18ea

Salted chilli & lime
- Fritto Misto | 15pp

Gooseberry & shiso
- Braised Cuttlefish ‘San Mazarno’ | 24

Gremolata & Oil of Life



Oven Baked
Crisp Seafood Rice

Coombeshead Farm charcuterie & rouille

70

Cornish Crab Tableside
À la minute

Please allow 30 minutes

60

SHELLFISH

Grilled or steamed served with choice of Cornish cider / Nori butter / XO sauce

Lobster

50 half100 whole

St Austell Mussels

Per 100g

WHOLE FISH

Grilled or steamed

MP Per 100g

Blue Fin Cornish Tuna Loin

Monkfish Tail

Ikejime Seabass

Whole fish & meat served with garden salad,
potatoes & house condiments

WHOLE
CHARGRILLED MEAT

Phillip Warren’s T-Bone

170

The Cornwall Project Lamb

75

Working with the finest produce from trusted local suppliers, our menu is a true reflection of Cornwall and its seasons. From day-boat fish to carefully reared meat from local farms, we work with ingredients at their best, creating thoughtful dishes that speak for themselves.

Ow oberi gans an gwella produeth a’n gwerthoryon leel leel agos, yw agan menyu gwir skeusen a Gernow hag hy tymhorow. A-vesk pyskedh dydd-bag dhe vysow kewsel magys yn teg dhe-dreus an tyrdhvaow leel, ni a ober gans produeth y’n gwella stad, ow kroui dyshyow prederys a lever ev ragow.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
All our prices are inclusive of VAT. A discretionary 10% service charge and 3% Blue Flag, environmental contribution will be added to your bill.

SAMPLE MENU

DAIRY FREE | *HEP LETH*

COLD | *YEYN*

Porthilly Rock Oyster | 6ea
Elderflower vinegar

Summer Garden Crudités | 8pp
Whipped mushroom & nori

MOR Sashimi Plate | 34
Smoked soy, young ginger & English wasabi

Cured Cornish Bream | 20
Kaffir lime & alliums

Cornish Blue Fin Tuna Tartare | 24
Tomato & tonnato

Smoked Mora Farm Tomatoes | 16
Chilled dashi

Grilled Mora Farm Beans | 16
Gordal olive & pistachio

Bang Bang Squid Salad | 24
Sesame, chilli & peanut

Cured ‘One Breath’ Scallop | 35
Almafi lemon, black lime & white soy

HOT | *POETH*

Crisp Porthilly Rock Oyster | 6ea
Hot sauce

Tsumire Skewer | 11ea
Lemongrass & ginger

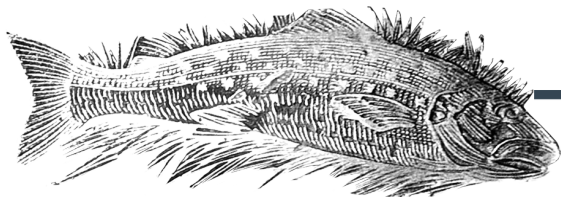
The Cornwall Project Lamb Skewer | 13ea
Onions & sumac

Spatchcock BBQ Quail Skewer | 18ea
Salted chilli & lime

Fritto Misto | 15pp
Gooseberry & shiso

Braised Cuttlefish ‘San Mazarno’ | 24
Gremolata & Oil of Life

‘One Breath’ Scallop | 18pp
Roasted chilli paste



Oven Baked
Crisp Seafood Rice
Coombeshead Farm charcuterie & rouille
70

Cornish Crab Tableside
À la minute
Please allow 30 minutes
60

SHELLFISH
Grilled or steamed served with choice of Cornish cider / Nori butter / XO sauce

Lobster
50 half 100 whole

St Austell Mussels
Per 100g

WHOLE FISH
Grilled or steamed
MP Per 100g

Blue Fin Cornish Tuna Loin

Monkfish Tail

Ikejime Seabass

Whole fish & meat served with garden salad,
potatoes & house condiments

WHOLE
CHARGRILLED MEAT

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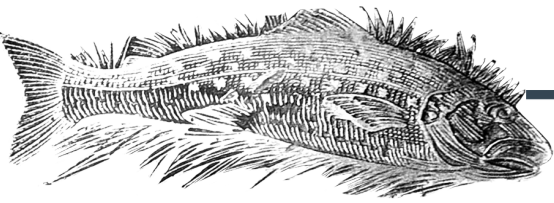
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SAMPLE MENU

GLUTEN FREE | *HEP GLÜTEN*

- COLD | *YEYN*
- Porthilly Rock Oyster | 6ea
Elderflower vinegar
- Summer Garden Crudités | 8pp
Whipped mushroom & nori
- Cured Cornish Bream | 20
Kaffir lime & alliums
- Cornish Blue Fin Tuna Tartare | 24
Tomato & tonnato
- MOR Sashimi Plate | 34
Tamari, young ginger & English wasabi
- Smoked Mora Farm Tomatoes | 16
Chilled dashi
- Grilled Mora Farm Beans | 16
Gordal olive & pistachio
- Bang Bang Squid Salad | 24
Sesame, chilli & peanut
- Cured ‘One Breath’ Scallop | 35
Almafi lemon, black lime

- HOT | *POETH*
- Crisp Porthilly Rock Oyster | 6ea
Hot sauce
- Tsumire Skewer | 11ea
Lemongrass & ginger
- Spatchcock BBQ Quail Skewer | 18ea
Salted chilli & lime
- The Cornwall Project Lamb Skewer | 13ea
Sheep’s yoghurt & sumac
- Fritto Misto | 15pp
Gooseberry & shiso
- Braised Cuttlefish ‘San Mazarno’ | 24
Gremolata & Oil of Life
- ‘One Breath’ Scallop | 18pp
Ginger, spring onion & wild garlic



Oven Baked
Crisp Seafood Rice
Coombeshead Farm charcuterie & rouille
70

Cornish Crab Tableside
À la minute
Please allow 30 minutes
60

SHELLFISH
Grilled or steamed served with choice of Cornish cider / Nori butter / XO sauce

Lobster
50 half 100 whole

St Austell Mussels
Per 100g

WHOLE FISH
Grilled or steamed
MP Per 100g

Blue Fin Cornish Tuna Loin

Monkfish Tail

Ikejime Seabass

Whole fish & meat served with garden salad,
potatoes & house condiments

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SAMPLE MENU

VEGAN | BWYD VEGAN

COLD | YEYN

- Carbis Bay Garden Crudités | 8pp
- Whipped mushroom & nori
- Grilled Mora Farm Beans | 16
- Confit lemon & pistachio
- Smoked Mora Farm Tomatoes | 16
- Chilled tomato dashi
- Bang Bang Salad | 18
- Cucumber, lime & sesame

HOT | POETH

- King Oyster Mushroom | 6ea
- Shiitake ketchup & ginger
- Kombu Braised Daikon Skewer | 8ea
- Tare & chives
- Mora Farm Fritto Misto | 12pp
- Gooseberry & shiso
- Smoked Tofu ‘San Mazarno’ | 18pp
- Gremolata & pangrattato

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