

SAMPLE MENU

OYSTERS | *ESTEROW*

Porthilly Rock Oyster 6ea St Ives elderflower vinegar	Hot Porthilly Rock Oyster 6ea ‘Louisiana’
--	--

COLD | *YEYN*

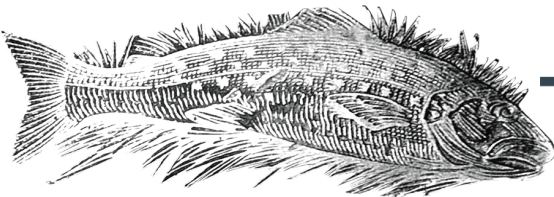
Cornish Bluefin Tuna Tartare 24 Preserved tomato & finger lime	Bang Bang Cornish Squid Salad 25 Sesame, chilli & peanut
MOR Sashimi Plate 34 House soy, young ginger & English wasabi	Mora Farm Beetroot & Radicchio 19 Cornish walnut ketchup & shiso

SKEWERS | *SKINEN*

Cornish Octopus & Shiitake Skewer 18 Tare & chives	Creedy Carver Duck Sausage 17 Carbis Bay blackberries & plum
Cornish Bluefin Tuna Loin 22 Chicken glaze & three pepper crumb	Spatchcock BBQ Quail Skewer 18 Salted chilli & lime

HOT | *POETH*

Coombeshead Lardo & Langoustine Dumplings 22 “In Brodo”	Braised Cuttlefish ‘San Marzano’ 24 End of summer tomatoes & rosemary
‘One Breath’ Scallop 20 Roasted chilli shellfish	Tempura Mora Farm Beans 17 Boquerones & dashi
Mora Farm Sweetcorn & Prawn “Porridge” 24 White miso & sage	Salt, Pepper & Vinegar Mushrooms 21 West Cornwall garlic butter



Oven Baked
Crisp Seafood Rice
Coombeshead Farm charcuterie & rouille
80

Cornish Crab Tableside
À la minute
Please allow 30 minutes
70

SHELLFISH

Grilled or steamed served with choice of Nori butter / XO sauce / 10g Umai Caviar butter *£30 supplement*

Cornish Lobster
half whole
45 90

St Austell Mussels 300g
22

WHOLE FISH
Grilled or steamed

Cornish Mackerel 300g
34

Cornish Red Mullet 400g
60

Miso Cured Monkfish 500g
75

Cornish Ikejime Seabass 1kg
130

WHOLE
CHARGRILLED MEAT

Creedy Carver Duck
half whole
60 120

Phillip Warren’s T-Bone 1kg
170

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

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*

OYSTERS | *ESTEROW*

Porthilly Rock Oyster | 6ea
St Ives elderflower vinegar

Hot Porthilly Rock Oyster | 6ea
‘Louisiana’

COLD | *YEYN*

Cornish Bluefin Tuna Tartare | 24
Preserved tomato & finger lime

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

Bang Bang Cornish Squid Salad | 25
Sesame, chilli & peanut

Mora Farm Beetroot & Radicchio | 19
Cornish walnut ketchup & shiso

SKEWERS | *SKINEN*

Cornish Octopus & Shiitake Skewer | 18
Tare & chives

Cornish Bluefin Tuna Loin | 22
Chicken glaze & three pepper crumb

Creedy Carver Duck Sausage | 17
Carbis Bay blackberries & plum

Spatchcock BBQ Quail Skewer | 18
Salted chilli & lime

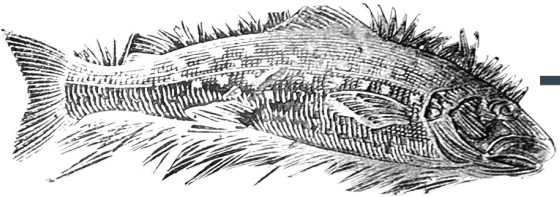
HOT | *POETH*

Coombeshead Lardo & Langoustine Dumplings | 22
“In Brodo”

‘One Breath’ Scallop | 20
Roasted chilli shellfish

Braised Cuttlefish ‘San Marzano’ | 24
End of summer tomatoes & rosemary

Tempura Mora Farm Beans | 17
Boquerones & dashi



Oven Baked
Crisp Seafood Rice
Coombeshead Farm charcuterie & rouille
80

Cornish Crab Tableside
À la minute
Please allow 30 minutes
70

SHELLFISH

Grilled or steamed served with choice of Nori butter / XO sauce / 10g Umai Caviar butter £30 supplement

Cornish Lobster
half whole
45 90

St Austell Mussels 300g
22

WHOLE FISH
Grilled or steamed

Cornish Mackerel 300g
34

Cornish Red Mullet 400g
60

Miso Cured Monkfish 500g
75

Cornish Ikejime Seabass 1kg
130

WHOLE
CHARGRILLED MEAT

Creedy Carver Duck
half whole
60 120

Phillip Warren’s T-Bone 1kg
170

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

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

GLUTEN FREE | *HEP GLÜTEN*

OYSTER | *ESTEROW*

Porthilly Rock Oyster | 6ea
St Ives elderflower vinegar

COLD | *YEYN*

Cornish Bluefin Tuna Tartare | 24
Preserved tomato & finger lime

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

Bang Bang Cornish Squid Salad | 25
Sesame, chilli & peanut

SKEWERS | *SKINEN*

Cornish Octopus & Shiitake Skewer | 18
Tare & chives

Creedy Carver Duck Sausage | 17
Carbis Bay blackberries & plum

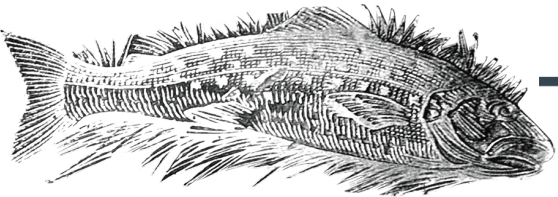
Spatchcock BBQ Quail Skewer | 18
Salted chilli & lime

HOT | *POETH*

Braised Cuttlefish ‘San Marzano’ | 24
End of summer tomatoes & rosemary

Tempura Mora Farm Beans | 17
Boquerones & dashi

‘One Breath’ Scallop | 20
Roasted chilli shellfish



Oven Baked
Crisp Seafood Rice
Coombeshead Farm charcuterie & rouille
80

Cornish Crab Tableside
À la minute
Please allow 30 minutes
70

SHELLFISH

Grilled or steamed served with choice of Nori butter / XO sauce / 10g Umai Caviar butter *£30 supplement*

Cornish Lobster
half whole
45 90

St Austell Mussels 300g
22

WHOLE FISH
Grilled or steamed

Cornish Mackerel 300g
34

Cornish Red Mullet 400g
60

Miso Cured Monkfish 500g
75

Cornish Ikejime Seabass 1kg
130

WHOLE
CHARGRILLED MEAT

Creedy Carver Duck
half whole
60 120

Phillip Warren’s T-Bone 1kg
170

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

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

VEGAN | BWYD VEGAN

COLD | YEYN

Carbis Bay Garden Crudités | 14
Houmous & nori

Mora Farm Beetroot & Radicchio | 19
Cornish walnut ketchup & shiso

Bang Bang Salad | 19
Cucumber, lime & sesame

HOT | POETH

King Oyster Mushroom | 6ea
Shiitake ketchup & ginger

Kombu Braised Daikon Skewer | 8
Tare & chives

Smoked Tofu ‘San Mazarno’ | 18
End of summer tomatoes, gremolata & Oil of Life

Tempura Mora Farm Beans | 17
Dashi

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.