

SAMPLE MENU

COLD | YEYN

- Porthilly Rock Oyster | 6ea

Elderflower vinegar
- Summer Garden Crudités | 14

Whipped smoked scallop roe & nori
- Cornish Blue Fin Tuna Carpaccio | 28

Smoked tuna soy & jalapeño
- Cornish Blue Fin Tuna Tartare | 24

Tomato & finger lime
- MOR Sashimi Plate | 34

Smoked soy, young ginger & English wasabi
- Smoked Mora Farm Tomatoes | 16

Chilled dashi
- Bang Bang Squid Salad | 25

Sesame, chilli & peanut
- Cornish Crab & Courgette ‘Noodles’ | 34

Yuzu & West Cornwall garlic

HOT | POETH

- Crisp Porthilly Rock Oyster | 6ea

Hot sauce
- Tempura of Mora Farm Leaves | 19

Cantabrian Boquerones & shiso vinegar
- ‘One Breath’ Scallop | 20

Roasted chilli paste & salted butter
- Spatchcock BBQ Quail Skewer | 18

Salted chilli & lime
- Octopus & Shiitake Skewer | 16

Tare & chives
- Tsumire Skewer | 13

Lemongrass & ginger
- The Cornwall Project Lamb Skewer | 16

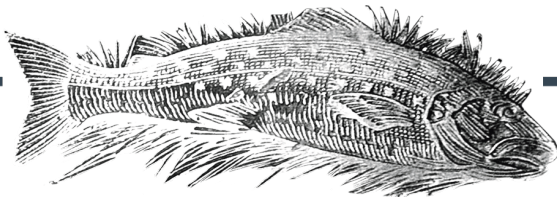
Sheep’s yoghurt & sumac
- Braised Cuttlefish ‘San Marzano’ | 24

Gremolata & Oil of Life

Add Umai Caviar

10g | 30g | 50g

35 | 95 | 180



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

St Austell Mussels	Cornish Lobster	Carabinero Prawns
6 per 100g	half whole	15 each
	50 100	

WHOLE FISH

Grilled or steamed

Ikejime Seabass 1kg

130

Miso Cured Monkfish Tail 400g

70

Miso Cured Monkfish Tail 700g

120

WHOLE
CHARGRILLED MEAT

Phillip Warren’s T-Bone 1kg

170

The Cornwall Project Lamb 500g

75

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.

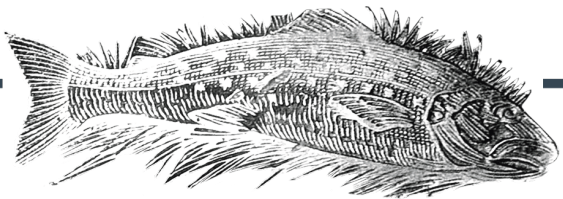
Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order. All our prices are inclusive of VAT. A discretionary 10% service charge and 3% Blue Flag, environmental contribution will be added to your bill.

DAIRY FREE | HEP LETH

- COLD | YEYN
- Porthilly Rock Oyster | 6ea
Elderflower vinegar
- Summer Garden Crudités | 14
Whipped mushroom & nori
- MOR Sashimi Plate | 34
Smoked soy, young ginger & English wasabi
- Cornish Blue Fin Tuna Carpaccio | 28
Smoked tuna soy & jalapeño
- Cornish Blue Fin Tuna Tartare | 24
Tomato & finger lime
- Smoked Mora Farm Tomatoes | 16
Chilled dashi
- Bang Bang Squid Salad | 25
Sesame, chilli & peanut
- Cornish Crab & Courgette ‘Noodles’ | 34
Yuzu & West Cornwall garlic

Add Umai Caviar
10g | 30g | 50g
35 | 95 | 180

- HOT | POETH
- Crisp Porthilly Rock Oyster | 6ea
Hot sauce
- Tempura of Mora Farm Leaves | 19
Cantabrian Boquerones & shiso vinegar
- Tsumire Skewer | 13
Lemongrass & ginger
- The Cornwall Project Lamb Skewer | 16
Onions & sumac
- Octopus & Shiitake Skewer | 16
Tare & chives
- Braised Cuttlefish ‘San Marzano’ | 24
Gremolata & Oil of Life
- ‘One Breath’ Scallop | 20
Roasted chilli paste



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

St Austell Mussels 6 per 100g	Cornish Lobster half 50	whole 100	Carabinero Prawns 15 each
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WHOLE FISH
Grilled or steamed

Ikejime Seabass 1kg
130

Miso Cured Monkfish Tail 400g
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Miso Cured Monkfish Tail 700g
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WHOLE
CHARGRILLED MEAT

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GLUTEN FREE | HEP GLÜTEN

COLD | YEYN

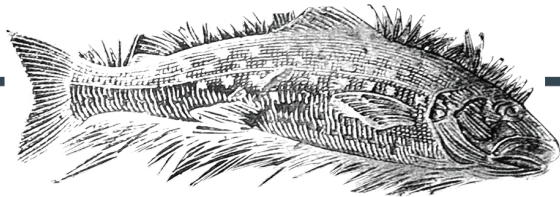
- Porthilly Rock Oyster | 6ea
Elderflower vinegar
- Summer Garden Crudités | 14
Whipped mushroom & nori
- MOR Sashimi Plate | 34
Tamari, young ginger & English wasabi
- Cornish Blue Fin Tuna Tartare | 24
Tomato & finger lime
- Cornish Blue Fin Tuna Carpaccio | 28
Smoked tuna soy & jalapeño
- Smoked Mora Farm Tomatoes | 16
Chilled dashi
- Bang Bang Squid Salad | 25
Sesame, chilli & peanut

HOT | POETH

- Tempura of Mora Farm Leaves | 19
Cantabrian Boquerones & shiso vinegar
- The Cornwall Project Lamb Skewer | 16
Sheep's yoghurt & sumac
- Tsumire Skewer | 13
Lemongrass & ginger
- Braised Cuttlefish ‘San Marzano’ | 24
Gremolata & Oil of Life
- Octopus & Shiitake Skewer | 16
Tare & chives
- ‘One Breath’ Scallop | 20
Ginger, spring onion & wild garlic

Add Umai Caviar

10g | 30g | 50g
35 | 95 | 180



Oven Baked
Crisp Seafood Rice
Coombeshead Farm charcuterie & rouille
80

Cornish Crab Tableside
À la minute
Please allow 30 minutes
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SHELLFISH		
Grilled or steamed served with choice of Nori butter / XO sauce / 10g Umai Caviar butter £30 supplement		
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WHOLE FISH
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VEGAN | BWYD VEGAN

COLD | YEYN

- Carbis Bay Garden Crudités | 14
Whipped mushroom & nori
- Smoked Mora Farm Tomatoes | 16
Chilled tomato dashi
- 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 Marzano’ | 18
Gremolata & pangrattato
- Tempura of Mora Farm Leaves | 19
Shiso vinegar

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