

COLD | YEYN

- Porthilly Rock Oyster | 6ea

Elderflower vinegar
- Cornish Blue Fin Tuna Tartare | 24

Tomato & tonnato
- 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, lime & peanut
- Cured ‘One Breath’ Scallop | 35

Almafi lemon, black lime & white soy

HOT | POETH

- Crisp Porthilly Rock Oyster | 6ea

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

Grilled peaches, PX vinegar & jalapeño
- Octopus & Shiitake Skewer | 12ea

Tare & chives
- Tsumire Skewer | 11ea

Lemograss & ginger
- The Cornwall Project Lamb Skewer | 13ea

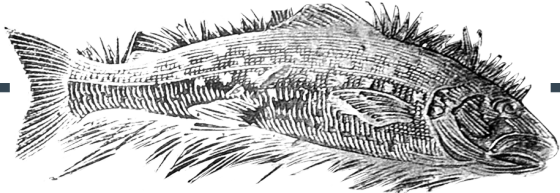
Sheep’s yoghurt & sumac
- Spatchcock BBQ Quail Skewer | 18ea

Salted chilli & lime
- Fritto Misto | 15pp

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

Gremolata & Oil of Life
- ‘One Breath’ Scallop | 18pp

Roasted chilli paste & salted butter



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
MP per 100g

WHOLE FISH
Grilled or steamed
MP Per 100g

Ikejime Seabass

Blue Fin Cornish Tuna Loin

Makerel

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 menyù 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.

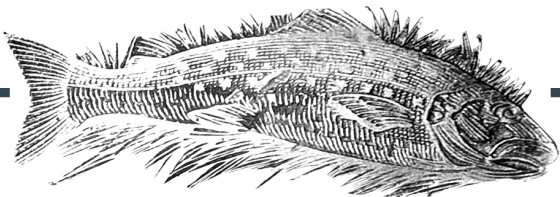
DAIRY FREE | *HEP LETH*

COLD | *YEYN*

- Porthilly Rock Oyster | 6ea
Elderflower vinegar
- Summer Garden Crudités | 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, lime & peanut
- Cured ‘One Breath’ Scallop | 35
Almafi lemon, black lime & white soy

HOT | *POETH*

- Crisp Porthilly Rock Oyster | 6ea
Hot sauce
- Tsumire Skewer | 11ea
Lime leaf & ginger
- Octopus & Shiitake Skewer | 12ea
Tare & chives
- 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
MP per 100g

WHOLE FISH
Grilled or steamed
MP Per 100g

Ikejime Seabass

Blue Fin Cornish Tuna Loin

Mackerel

WHOLE
CHARGRILLED MEAT

Phillip Warren’s T-Bone
170

The Cornwall Project Lamb
75

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

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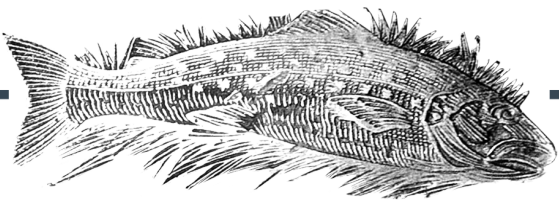
GLUTEN FREE | *HEP GLÜTEN*

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, lime & peanut
- Cured ‘One Breath’ Scallop | 35
Almafi lemon, black lime

HOT | *POETH*

- Crisp Porthilly Rock Oyster | 6ea
Hot sauce
- Tsumire Skewer | 11ea
Lime leaf & ginger
- Octopus & Shiitake Skewer | 12ea
Tare & chives
- 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
MP per 100g

WHOLE FISH
Grilled or steamed
MP Per 100g

Ikejime Seabass

Blue Fin Cornish Tuna Loin

Makerel

WHOLE
CHARGRILLED MEAT

Phillip Warren’s T-Bone
170

The Cornwall Project Lamb
75

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

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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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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.

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