

Chef's Menu

135pp

Wasted snacks

Cornish golden grains, chicken butter

Beetroot, radish, herb stalks

~Potato & caviar~
21 supp

Orkney scallop, pumpkin, XO

Newlyn cod, potted mussels

Duck, celeriac, mushroom

For those who love cheese
Eastwood, millet cake, truffle honey
15 supp

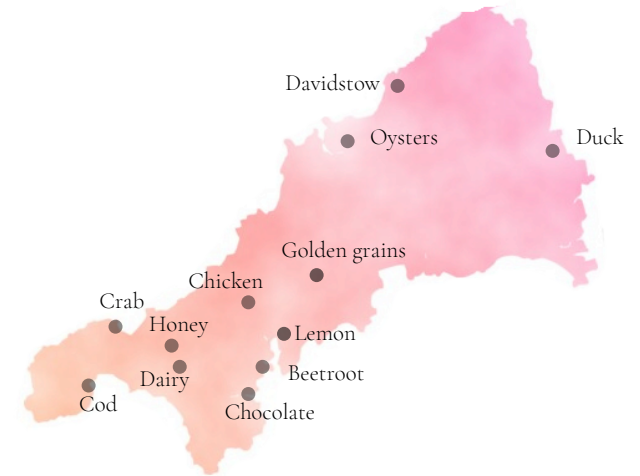
Yorkshire rhubarb, waste wine

Cornish lemon, white chocolate

Final sweets

Sustainable local luxury

We work with local growers, farmers and fishermen. We are proud to be Cornish and to be able to showcase this incredible region and give these true local heroes a platform.



Native Oysters

Our oysters come from Porthilly, on the north coast of Cornwall. Native oysters are famous for having a deeper flavour and a firmer texture than others. Historically, oysters have been over-farmed in the UK, which is why sustainable practices are so important to the protection of the species and the local marine ecosystem.

6 oysters

Served fresh, crispy, or a mix of both
25 supp

Our philosophy

There is no such thing as an Ugly Butterfly,
there is no such thing as food waste.

Waste is all about perception. We see it as a positive and
we use it all - either as snacks or in our cocktails.

Why Waste?

Matching wine

Discovery 125pp / Sommelier's choice 185pp

Opulence pairing

A true wine lover's experience
1550 (per table)

Alcohol free pairing

80pp

Lunch Menu

75pp

We are conscious of our impact on the
environment, we are offering in-house filtered
still and sparkling water at £3.00 per person.

If you have a food allergy or intolerance, please tell us when placing your
order. A discretionary service charge of 10% will be added to your bill.

All prices are inclusive of VAT