

Menu

Something to Nibble On

St Mawes Oysters, Lemon & Tabasco £5.00/each, £28/six

Starters

Vannamei Prawn and Scallop Tartare, Xo, Coriander, Lemongrass

Mackerel, Cucumber, Wasabi, Shiso, Ponzu

Whipped Goats Curd, Beetroot, Pickled Walnut

Chicken Liver Parfait, 'Umeboshi', Mushroom, Shokupan

Pressed Lamb Breast, Smoked Aubergine, Yogurt, Mint

Mushroom Tart, Confit Egg Yolk, English Mustard

Mains

Heligan's Garden (V)

Day Boat Pollock, Seaweed, Mushy Peas, Tartare Sauce

BBQ January King Cabbage, Goats Cheese, Celeriac, Buttermilk

Pork Belly, Heritage Carrot, Anise, Pear, Watercress Pesto

Curried Newlyn Hake, Cauliflower, Sour Grape, Israeli Cous-Cous, Herb Yogurt

Beef Short Rib, Bourguignon Garnish, Smoked Pomme Puree

Cote de Boeuf, Pomme Puree, Vegetables, Béarnaise Sauce
(For two, £15 Supplement Per Person)

Sides £5.50 Each

Cabbage

New Potatoes

Green Beans

3 Courses £58

All our meat, fish and dairy is Cornish, and when possible our fruits and vegetables are too. All sourced from local suppliers.
All prices include VAT. Service charge is not included. For special dietary requirements or allergy information, please speak to one of our team