

À La Carte

Something to Nibble On

Porthilly Oysters, Lemon & Tabasco £5.00/each, £28/six

Starters

Crab Tortellini, Shellfish Bisque, Parsley

Sardine Niçoise Salad

Whipped Goats Curd, Beetroot, Pickled Walnut

Chicken Liver Parfait, 'Umeboshi', Mushroom, Shokupan

Roast Partridge, Cep, Bacon, Butternut Squash

Burrata, Watermelon, Cucumber, Pesto, Nasturtium

Mains

BBQ Hispi Cabbage, Feta, Fennel, Crispy Onion

Slow Braised Lamb Shoulder, BBQ Leek, Artichoke, Mint

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

Heligan's Garden

Roast Venison, Fig, Tamarind, Lovage, Salardaise Potato

Plaice, Oyster, Cucumber, Seaweed, Avocado

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

Tasting Menu

Crab Tortellini, Shellfish Bisque, Parsley

*Merope Still White, Trevibban Mill 2017
Padstow, Cornwall*



Chicken Liver Parfait, 'Umeboshi', Mushroom, Shokupan

*Black Rock Rose, Trevibban Mill 2017
Padstow, Cornwall*



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

*Chardonnay, Meerlust 2016
Stellenbosch, South Africa*



Roast Venison, Fig, Tamarind, Lovage, Salardaise Potato

*Seresin, Leah Pinot Noir 2015
Marlborough, New Zealand*



Baked Alaska, Rhubarb, Cornish Fairing, Gin

*Taymente Sauvignon Blanc
Mendoza Argentina*

Tasting Menu £85

Optional Wine Flight £45