

Evening Menu

TO COMMENCE

St Mawes Flame Grilled Mackerel £15

Celeriac Remoulade, dashi gel, apple and tarragon gel, almond parmesan crumb

St Mawes Poached Trout & Tempura Lobster £18

cauliflower bavarois, orange and chilli bisque, fennel textures

Slow Cooked Creedy Carver Duck Egg £13

truffled celeriac velouté, bacon crumb, artichoke crisps, dill oil

Phillip Warren Fillet Steak Tartare £17

quail egg, charcoal mayonnaise, coral tuille, wild garlic puree, Reef Knot gel

TO FOLLOW

Pan Fried Fillet of Black Cornish Bream £33

fennel fondant, green Thai infused St Austell mussel braisage, sea ulster, crispy coconut prawn

Duo of Phillip Warren Beef £40

sticky braised brisket and fillet, truffle mashed potato, crispy shallots, cepe puree, red wine jus

Cornish Baked Hake Fillet £28

smoked eel and seafood chowder, lemongrass mashed potato, braised pak choi

Pan Fried Fillet of Wild Halibut £40

hazelnut crushed Jerusalem artichokes, pickled dulse, green apple, lobster emulsion

Cauliflower Steak £18

cumin espuma, crispy kale, golden raisins, toasted almonds, pickled shimeji mushrooms, sherry gel

TO FINISH

Chocolate & Passionfruit Delice £15

Exotic Fruits

Lemon & Blueberry Parfait £13

Lemon zest, apple caviar

Chocolate & Whiskey Cremeux £14

white chocolate sorbet, milk crisp

Selection of Cornish Cheese £15

traditional accompaniments

All prices include VAT at the current rate. Please note a discretionary service charge of 12.5% will be added to your bill.

For special dietary requirements or allergy information, please speak to one of our team members.