

To Share

Warm rosemary & sea salt focaccia bread, confit garlic £6.95 (V)(VGO)

Nocellara olives £5.50 (V)(GF)(VG)

Artisan bread, smoked salmon pate, lemon oil, keta caviar £7.95 (GFO)

Starters

Cornish mackerel, pink grapefruit, fennel, chicory, lovage £13 (DF)(GF)

Heritage beetroot salad, sesame goats cheese, pickled shallot, savoury granola £12

(DFO)(GFO)(VGO)(NFO)

Beef short rib croquette, pastrami spice, burnt apple ketchup, mustard emulsion £12 (DF)

Twice baked gorgonzola cheese soufflé, radicchio, walnuts, vine tomato sauce £12 (V)(NFO)

Cornish crab crumpet, apple, radish, brown crab butter £14 (DFO)(SF)

Mains

Free range chicken, celeriac & potato gratin, purple kale, bois boudran sauce

£22 (GF)(DFO)

Hake, Lyonnaise potatoes, chard, makhani sauce £24 (DFO)(GF)(N)

8oz Fillet steak, hand cut chips, king oyster mushroom, watercress, bloody Mary butter £34

(DFO)(GF)

Confit garlic gnocchi, wild mushrooms, peas, broad beans, ricotta, sour dough crumb £21.50

(V)

Halibut, champ potato, pancetta, runner beans, roast chicken sauce, brown shrimps £32

(SF)(GF)(DFO)

Desserts

Dark chocolate terrine, cherries, crème fraiche, miso caramel

£9.25 (V)(GF)

Corsican cheesecake, white chocolate & raspberry ripple ice cream £9.25 (V)

Apricot, honey & almond tart, Cornish clotted cream £9.25 (V)(N)

Blackcurrant soufflé, vanilla crème Anglaise, lemon meringue ice cream £11 (V)(GF)

Edie's cheese selection £12 (GFO)(V)