



Mother Root, blood orange, spring water, ginger (zero alc) 7.50

Jules Gautret Pineau des Charentes Blanc on ice 7.50

Barbadillo Dry Oloroso Sherry 8.50/100 ml

PNYC marinated olives 5.75

Helston sourdough baguette & butter 3.95

Today's soup 8.50

St Austell Bay mussels 12.50

Crevettes with a chipotle Marie Rose sauce, lemon 10.50

Charcuterie plate ~ duck rillettes, duck liver pâté, saucisson, red cabbage and blueberry pickle, cornichon and baguette 11.75

Roasted Skate wing with steamed broccoli, black garlic-anchovy-chilli butter 24.50

Creedy Carver duck breast with a chickpea-potato mash, shaved fennel-blood orange-parsley salad, black olive tapenade 24.75

Cavolo nero, ricotta and almond pesto with casarecce pasta, Parmesan 21.50

Helda beans with lemon oil 5.95

French fries with rosemary salt 5.50

Beetroot, carrot & apple slaw, tahini, pomegranate dressing & toasted seeds 6.95

Chocolate fondant with salted caramel ice cream and chocolate sauce 7.95

Affogato with a shot of espresso, almond-pistachio praline 6.95

Sorbet - raspberry Ice cream - blackcurrant-clotted cream/ vanilla 3.75/scoop

White chocolate, raspberry, rosewater & pink peppercorn fudge 3.95 ea

Dark chocolate & PX sherry truffle 3.95 ea

Amaro Montenegro 6.95/50 ml

Blandy's Miles Rich Madeira 8.50/75 ml

Domaine Tariquet Armagnac VSOP 7.95/35 ml

Dessert Wine - De Bortoli 'Vat 5' Botrytis Semillon 2018 8.75/ 100 ml

Please speak to our team about any allergies or dietary requests you may have.

Service charge is not included in your bill and is at your discretion.