

FOOD

C O U N T E R C U L T U R E

PLATES

Butternut squash, sage, Trevadear blue cheese dumplings,
toasted almonds 13

Cured Sea bass, smoked almonds, sea buckthorn and pickled
mustard seeds 10

Primrose herd pork loin, sprout and bacon slaw, parsnip and
caramelised apple 20

Celeriac, burnt onion, green peppercorn, black garlic
and hazelnut 15

Tresemble beetroot tartlet, Driftwood ash-coated goats
cheese, pine nut salsa 15

Cornish monkfish tail, cavolo nero, salsify and anchovy jus 18

Smoked cheese croqueta, cauliflower, mustard, pickled
carrot, Rachel sauce 12

Tresemble beef breast with milk bread, cream spinach, crispy
onion and walnut 16

Free range duck breast, butternut squash, sherry soaked
prune & sweet chestnut jus 18

Boscattle trout, potato press, Tresemble greens, horseradish
veloute 20

DESSERTS

Basque Cheesecake 10

Crema Catalana, chocolate crèmeaux, orange 10

Helford blue, malt loaf, honey and caramelised
apple 11

*Please alert us to any allergies; we handle nuts in our
kitchen and, while we mitigate risk wherever possible,
your peace of mind is our priority*

