

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

## FOOD

### PLATES

Tresemble cauliflower, Trevadear blue cheese dumplings,  
caper burnt butter 13

Stuffed Cornish squid, black rice, bravas sauce, roast garlic  
aioli 16

Braised Tresemble Lamb faggot, Aral farm turnips,  
buttermilk, radish salsa, devilled sauce 16

Tresemble leeks, romesco, Cornish yarg, St Ewe hen's  
egg & smoked almonds 12

Tresemble beef shin, milk bread, spinach, swede, crispy  
onions 18

St Enodoc asparagus, smoked crème fraiche, hop tips, miso  
walnut and egg yolk 15

Cornish hake, Aral farm baby fennel, sea herbs, wild garlic  
bud and St Austell bay mussel butter 20

White lakes goats curd and wild garlic croqueta, Tresemble  
beetroot, crispy kale and truffled honey 14

Primrose herd bacon, morcilla, chistorra, Spanish beans,  
sobrasada jus 18

Boscattle trout, Aral farm spinach, Cornish new potato  
chowder 18

### DESSERTS

Basque cheesecake 10

Crema Catalana, chocolate crèmeaux, blood orange 10

Baked rice pudding, rhubarb and candied almonds  
10

*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*

