

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

FOOD

PLATES

Aral farm courgettes, goats curd stuffed flowers, dumplings,
wild garlic caper vierge sauce 14

Stuffed Cornish squid, black rice, bravas sauce, roast garlic
aioli 18

Tresemble lamb shoulder, crispy belly, Aral Farm beetroots,
manchego, mint jus 20

Aral Farm tenderstem broccoli, romesco, smoked
cheese, St ewe hens egg, almonds 12

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

Cornish monkfish, Anchovy split chicken sauce, bacon, Sea
herbs & crushed peas 24

Cornish Yarg croquetas, Aral farm tomatoes, black garlic
and truffled honey 14

Aral Farm braised shallots, smoked creme fraiche, hazelnut
& burnt onion salsa verde and egg yolk puree 13

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

Salted fish croquettes, Aral Farm cucumber, agretti and St
Austell bay mussel butter 16

DESSERTS

Basque Cheesecake 10

Crema Catalana, chocolate crèmeaux, orange 10

Lemon posset, gin soaked strawberry, lemon balm
& rosemary crisp 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*

