



sustainable | local | luxury

ZERO-WASTE COCKTAILS

Wilde Strawberry £9.5

Shortbread-blended rum, Russian Standard vodka, strawberry jam-infused Cocchi Rosa Americano

Pandan Old Fashioned £9.5

Pandan-infused Woodford Reserve, Monkey Shoulder, clarified banana juice, Cynar, bitters

Scottish Porn Star £8.5

Thyme-infused 42 Below vodka, passion fruit, Grey Goose vanilla, Irn-Bru

Discarded Royal £10.5

Adam Handling Own Label & Discarded Vermouth

BAR MENU

SNACKS

all £8

Beef & oyster
Pressed croissant, Rachel
Crab coronation
Seafood toast
Cheese doughnuts
Chicken leg Caesar

6/12 Cornish oysters £15/25

PLATES

Retired dairy cow tartare, St Ewe yolk £15
Whitebait, spring onion tops £12
Lobster shell soup £10
Tomatoes, whey, wasabi £10
Lobster knuckle roll, cauliflower leaf kimchi £20
Broccoli stalk Caesar salad, vintage gouda, tempura whitebait £15

CHEESE

(for sharing)

Cornish cheese plate, cider apple £15
Selection of British cured meats £18
Raw and pickled garden vegetable plate £12

PUDDINGS

Pork fat tart, clotted cream £10
Gooseberry fool £10

If you have a food allergy or intolerance, please tell us when placing your order.
A discretionary service charge of 12.5% will be applied to your bill.
All prices are inclusive of VAT.