Our philosophy

There is no such thing as an Ugly Butterfly, there is no such thing as food waste. We utilise the whole of the animal and treat vegetables with the same respect.

Any parts of ingredients that aren't used on the restaurant menu are used to form the basis of the drinks on our cocktail list. From tops to peels to stems - off-cuts to seeds - we utilise it all.

Sustainable local luxury

We work closely with growers, farmers and fishermen across Cornwall,

to showcase this incredible county and the seasonal ingredients it produces.



Chef's Menu

Snacks

Soup Smoked almond, mushroom, pine

Bread & chicken butter

Mackerel, buttermilk, seaweed

'All about the sturgeon' N25 Umai Caviar 35 supp

BBQ monkfish, three-cornered leek, roast bone

Devonshire duck, parsnip, honey

For those who love cheese Eastwood, millet cake, Cornish truffle honey 15 supp

All the Cornish lemon

Sheep's yoghurt, rhubarb, sorrel

135 per person

If you have a food allergy or intolerance, please tell us when placing your order. A discretionary service charge of 15% will be added to your bill.

All prices are inclusive of VAT

Native Oysters

Our oysters come from Porthilly, on the north coast of Cornwall. Native oysters are famous for having a deeper flavour and a firmer texture than others. Historically, oysters have been over-farmed in the UK, which is why sustainable practices are so important to the protection of the species and the local marine ecosystem.

6 oysters Served fresh, crispy, or a mix of both 25 supp

Wiltshire Truffles

Hunted by our friend Zak Frost and his two canine companions, Stanley and Freddie
25 supp

Matching wine Classic pairing 150pp / premium pairing 185

Opulence pairing
A true wine lover's experience
1550 (per table)

We are conscious of our impact on the environment, we are offering in-house filtered still and sparkling water at £3.00 per person.