

Thursday 2nd May

Our menu is designed for sharing and dishes will arrive at different times.

Focaccia	4
Olives	4
Smoked almonds	4
Grilled oyster, tabasco, garlic butter	4
Cumin & chilli lamb skewer	5
Westcombe salami & pickles	9
Fine beans, butter leaf, soft boiled egg, anchovy	10
St Enodoc asparagus, spring vegetables, confit garlic	12
Wild sea bass crudo, isle of wight tomatoes, chilli, dill	14
Fish soup, rouille	12
Cacio e pepe	12
Tagliatelle, Newquay crab, chilli, lemon	16
Grilled mackerel, roasted beetroot, horseradish	17
Cheeseburger	16
Today's market fish, saffron, brown butter - <i>see blackboard</i>	
Garden salad	6
Fries	5
New potatoes, herb butter	5
Affogato (add brandy + 6)	6
Chocolate crèmeux, olive oil, seasalt	7
Meringue, poached rhubarb, fresh cream, pistachio	8
Vanilla ice cream	4

For groups for 5 and above an optional 12.5% service charge will be added to your bill

Please inform a member of staff of any allergies. We accept card payments only.