

#### **Drinks**

Wiston Brut NV, England	12.00	Garden Spritz (non-alc)	7.50
Rhubarb Mojito	12.00	St Clements Margarita	12.00

Supper	October/November Sample	6.00 - 9.00pm

Cornish gouda churros, aïoli	5.50	Marinated olives	4.50
Oyster, watermelon granita	3.00	Whipped cod's roe, crispy potato skins	5.00

Miso glazed aubergine, furikake, spring onion salad, sesame dressing Smoked beetroot, jalapeno, hazelnut crema, pickled blackberry Burrata, charred grapes, radicchio, honey, smoked almonds
Fowey mussels, café de Paris butter, white wine
Blow torched mackerel, heritage tomatoes, mint, pangrattato
Chicken liver parfait, sourdough crackers, apple & raisin chutney
Pork belly, maple peanuts, coriander salad, plum hoisin

Roasted cauliflower steak, curry sauce, golden raisin ketchup, smoked tomato, coconut yoghurt 
Grilled hen of the woods mushroom, confit leek, sesame miso sauce, mushroom xo, crispy kale 
Crown prince squash & Westcombe ricotta ravioli, cavolo nero purée, pickled girolles, crispy sage 
Monkfish, white bean purée, charred purple sprouting broccoli, burnt spiced aubergine butter 
Brill, new potatoes, rainbow chard, brown shrimp, smoked bacon, tomato butter 
Pork chop, braised turnip, grilled kale, grapefruit, spiced suya butter 
Bavette, hash brown, shimeji mushroom, spinach, peppercorn & tomato chutney

3 courses: 48.00 2 courses: 39.00

### Side orders

Seasonal greens, salsa verde 🙎	5.00	Chips, rosemary salt $$	5.00
Charred hispi, warm Caesar dressing	6.50	Kale & bacon gratin	6.00
Braised red cabbage	5.50	Potato skordalia	6.00

### Tonight's wine picks

White by the glass (125ml)	Grechetto 2020, Fiordaliso, Umbria, Italy	7.30
Red by the glass (125ml)	Côtes du Rhône 2021, Domaine Charvin, France	9.20

Most of our dishes can be adapted to suit a dairy free or gluten free diet: ask the team when ordering. Please also talk to us about any other specific allergies or intolerances that we need to know about.

We add a 12.5% discretionary service charge to your total bill. This is handled independently and shared across our whole team.

EAT**DRINK**SLEEP CAN ALSO BE FOUND AT

# **Puddings**

<sup>1</sup> Pineapple tarte fine, coconut & lime leaf ice cream, chilli syrup

Affogato, Pedro Ximenez raisins, espresso, vanilla ice cream

Salted caramel tart, condensed milk ice cream

Chocolate chip cookie, mint ice cream, chocolate crémeaux, crystallised mint

## Pudding wine tip-offs (70ml)

<sup>1</sup> Samos Nectar, Greece	9.00
<sup>2</sup> Aüslese, Germany	7.50
<sup>3</sup> 10yr-old Tawny Port, Portugal	7.00

### Tonight's cheeses

Blue Monday	Pasteurised cow's milk	Rich, smooth
Driftwood	Pasteurised goat's milk	Soft, earthy

Westcombe cheddar Unpasteurised cow's milk Mellow, nutty, caramel

## Or/And then...

If you're not a pudding-er, try a sweet morsel instead. Great with an espresso (and something stronger?). House rum canelé 3.00

We pull espresso and press filter coffee from Yallah Coffee, Falmouth, and brew a range of loose-leaf teas from Trumper's Teas, Hereford. Shout if you prefer dairy milk alternatives or decaffeinated versions.

### More pudding & fortified (70ml)

Tokaji '1413', Hungary	10.00	Oloroso Solera 1842, Spain	8.00
Atlantic Rainwater, Madeira	9.00	White Port, Quinta Da Romaneira	5.00

#### Cocktails

Espresso Martini	Cornish Yallah espresso, Kahlua, Connie Glaze vodka	12.00
Bourbon Do Daa	Makers Mark bourbon, Navas ginger ale, lime	12.00
Coconut Lime Sour	Coconut Dead Man's Finger rum, pineapple, lime, egg white	12.00

### **Short measures**

Somerset Cider Brandy, 3yo	Apple brandy	4.50
Fanny Fougerat	Brandy	12.00
Glenmorangie, 10yo	Whisky	6.75
Mainbrace Golden Rum	Cornish rum	6.00

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<sup>&</sup>lt;sup>2</sup>Lemon verbena jelly, summer berries, almond sponge, raspberry sorbet, meringue

<sup>&</sup>lt;sup>3</sup> British cheese, chutney, candied walnuts, quince paste, crackers