



SAMPLE MENU

COLD | YEYN

Porthilly Rock Oyster | 6ea

Elderflower vinegar

Summer Garden Crudités | 8pp

Whipped smoked scallop & nori

MOR Sashimi Plate | 34

Smoked soy, young ginger & English wasabi

Cured Cornish Bream | 20

Kaffir lime & alliums

Cured Blue Fin Tuna Tartare | 24

Tomato & Tonnato

Grilled Mora Farm Beans | 16

Gordal olive & pistachio

Smoked Mora Farm Tomatoes | 16

Chilled dashi

Bang Bang Squid Salad | 24

Crispy pig's ears, chilli, lime & peanut

Cured 'One Breath' Scallop | 35

Amalfi lemon, white soy, black lime

HOT | POETH

Crisp Porthilly Rock Oyster | 6ea

Hot sauce

Octopus & Shiitake Skewer | 12ea

Tare & chives

Tsumire Skewer | 11ea

Lime leaf & ginger

The Cornwall Project

Lamb Skewer | 13ea

Sheep's yoghurt & sumac

Spatchcock BBQ Quail Skewer | 18ea

Gooseberry & shiso

Fritto Misto | 15pp

Gooseberry & shiso

Braised Cuttlefish

'San Mazarno' | 24

Gremolata & Oil of Life

Shell Baked

'One Breath' Scallop | 18ea

Roasted chilli paste & salted butter



Oven Baked

Crisp Seafood Rice | 70

Coombeshead Farm charcuterie

& rouille

Cornish Crab Tableside

À la minute | 60

Please allow 30 minutes

SHELLFISH

Grilled or steamed served with
choice of Cornish cider / Nori butter

/ XO sauce

Argentinian Prawns | 9ea

WHOLE FISH

Grilled or steamed | MP Per 100g

Seabass

Mackerel

John Dory

Monkfish Tail

WHOLE CHAR-GRILLED MEAT

Philip Warren's T-Bone | 170

The Cornwall Project

Lamb Chops | 32

Whole fish & meat served
with garden salad, potatoes

& house condiments

Working with the finest
produce from trusted local
suppliers, our menu is a true
reflection of Cornwall and its
seasons. From day-boat fish to
carefully reared meat from local
farms, we work with
ingredients at their best,
creating thoughtful dishes that
speak for themselves.

Ow oberi gans an gwella produeth
a'n gwerthoryon leel leel agos, yw
agan menyù gwir skeusen a
Gernow hag hy tymhorow. A-vesk
pyskedh dydd-bag dhe vysow
kewsel magys yn teg dhe-dreus an
tyrdhvaow leel, ni a ober gans
produeth y'n gwella stad, ow kroui
dyshyow prederys a lever ev ragow.

Should you have any food allergies,
intolerances or dietary restrictions
please let our team know when placing
your order.

All our prices are inclusive of VAT. A
discretionary 10% service charge and 3%
Blue Flag, environmental contribution
will be added to your bill.