

COUNTER CULTURE



SNACKS

Cured gurnard, pickled celery, sea buckthorn, aioli

8

Smoked bacon, potato, leek and summer truffle croquetas

9

Roasted Aral Farm Padron, smoked creme fraiche, chilli and treacle dressing, toasted almonds

8

Aral farm tomatoes, HM beer vinegar, cornish yarg, aubergine puree and croutons

8

Butter and chilli baked oysters

£6 (each)

PLATES

Salted Hake stuffed baby courgettes, aioli and salsa verde

14

Free range duck, black garlic, gooseberry and honey

18

Cornish Mackerel, cucumber, hazelnut and summer purslane, charred spring onion

15

Aral Farm carrots, roasted shallot, baby kale & miso hazelnut

13

Mascarpone stuffed courgette flower, tomato gazpacho, Aral Farm cucumber

14

Cornish hake, potato salad, Agretti, capers, brown shrimp, burnt butter

24

Aral Farm baby beetroot, pine nut, goats cheese, salsa verde and crispy capers

15

55 day dry aged Sirloin, confit potato, duck egg yolk, green peppercorn sauce

30

**PLEASE NOTE THIS IS A SAMPLE MENU, AND ITEMS ARE SUBJECT TO
CHANGE REGULARLY.**