

## WINE PAIRINGS

<b>HAND DIVED CORNISH SCALLOP</b> (DF* NGCI) pea, bergamot, apple, citrus <b>Best paired with</b> <i>Rivalry Chenin Blanc</i>	£12
<b>POTATO SNAP</b> (NGCI) whipped goats curd, heirloom tomato, basil <b>Best paired with</b> <i>Maison Badet Clément Rosé</i>	£9
<b>MACKEREL</b> (DF NGCI) gooseberry, beetroot, mint, dukkah <b>Best paired with</b> <i>Knightor Carpe Diem White</i>	£12
<b>FENNEL</b> (V VG* NGCI) blood orange, hazelnut <b>Best paired with</b> <i>Orange Wine</i>	£10

## START HERE

<b>BEEF FAT DONUT</b> liquorice glazed beef, tarragon, mushroom <b>Best paired with</b> <i>Vitis Nostra Primitivo</i>	£13
<b>PRIMROSE HERD PORK</b> chorizo and summer savoury scotch egg, smalec emulsion, apple <b>Best paired with</b> <i>Cuatro Pasos Black</i>	£11
<b>CRISPY OYSTER MUSHROOM</b> (V VG* NGCI* DF* ) fruiwake emulsion, cress, pepper dulce <b>Best paired with</b> <i>White Label Pinot Gris</i>	£9

## MAIN PART

<b>WILD STONE BASS</b> (DF* NGCI) smoked dashi, radish, shitake, edamame <b>Best paired with</b> <i>Walt Riesling</i>	£23.50
<b>CORNISH LAMB</b> (DF* NGCI*) nettle, elderflower, broad bean, boulangerie potatoes <b>Best paired with</b> <i>Walt Pinot Noir</i>	£24
<b>DRY AGED SIRLOIN</b> (DF* NGCI) burnt onion, leek, celeriac, mushroom, jus (Additional £5 supplement for dinner inclusive guests) <b>Best paired with</b> <i>Langhe Dolcetto Vigna Nirane</i>	£27.95
<b>PRIMROSE HERD LOIN OF PORK</b> (DF* NGCI) summer greens, Fennel, sage and apple dressing, fondant, jus gras <b>Best paired with</b> <i>Crazy Creature Gruner Veltliner</i>	£23.50
<b>FISH TO SHARE</b> (DF* NGCI) whole market fish, warm potato salad, salsa verde <b>Best paired with</b> <i>Alba Martin</i>	£48 (FORTWO)

<b>ROAST SPELT AND PEARL BARLEY RISOTTO</b> (V VG* DF*) heritage carrot, radish, tarragon, rose <b>Best paired with</b> <i>Remordimiento White, Bodega Cerron</i>	£20
<b>SPICED AUBERGINE</b> (V VG* DF* NGCI) pomegranate, mint, cucumber, goats curd <b>Best paired with</b> <i>Moderne Allegorie Assyrtiko</i>	£17
<b>CORNISH BEEF AND BONE MARROW SMASH BURGER</b> (DF* NGCI*) smoked cheddar, cucumber and carrot remoulade, guindilla pepper, homemade brioche bun, hand cut chips <b>Best paired with</b> <i>Laurent Perrier La Cuvée Brut</i>	£20

If you have any dietary requirements please inform a member of staff when ordering. We try and source as much produce as possible from the local area.

A discretionary 10% service charge will be applied to your bill.

V - Vegetarian  
VG - Vegan  
VG\* - Vegan Option Available  
NGCI - Non Gluten Containing Ingredients  
NGCI\* - Non Gluten Containing Ingredients Option Available  
DF - Dairy Free  
DF\* - Dairy Free Option Available

## ON THE SIDE

<b>WARM CORNISH NEW POTATO, HERB AND CITRUS SALAD</b> (V VG* DF* NGCI)	£5
<b>CORNISH GOUDA AND SUMMER TRUFFLE BEIGNETS</b> (V)	£5

<b>HAND CUT CHIPS, GARLIC AND ROSEMARY SALT</b> (V VG DF NGCI)	£5
<b>GREENS HOUSE SALAD</b> (V VG DF NGCI)	£5