



BISTRO – DINNER MENU

share

anchovies olives hummus bread & dips board 12

grilled half shell scallop with coriander & black pepper butter 4.5 ea

porthilly osysters lemon & shallot vinegar / whey smoked herring roe wild garlic 4.5ea

square focaccia olive extra virgin oil aged balsamic 6

starter

lamb shoulder fritter goats cheese custard salsa verde 12

beetroot & carraway cured trout, horseradish, pickles 10

buttermilk fried dart valley mushrooms chipotle mayo spring onions chilli 10

crispy soft shell crab with singapore dressing 15.5

palate cleanser – sea buckthorn berry sorbet 2

mains

pan roasted lamb wild garlic sheep's curd crushed new potatoes pan jus 32

whole megrim sole roasted red pepper tomato & almond salsa chilli new potatoes 28

cornish lobster linguini brown crab saffron cherry tomato dill 31

west country mussels, classic white wine & cream or nduja sauce with fries 23

burrata asparagus tenderstem roasted tomato, chickpea fritter watercress salad 21

sirloin steak 150gms / 300gms truffle fries peppercorn sauce 24/38

sides

chips 6 / truffle chips 7

spring greens with caper & lemon 6

pudding

chocolate mousse olive oil honeycomb chocolate crumb 10

passion fruit cheesecake grapefruit salad 10

homemade ice cream or sorbet (ask for flavors) 4.5

british cheese & house crackers & homemade chutney 11

affogato – two scoops of our homemade ice cream 7.50

A discretionary charge of 12.5% service charge will be added to your bill
Please inform us of any allergies and dietary requirements as not all ingredients are listed.

**square seafood platter for 2
2 courses 200, 1 course 140**

platter for two, consisting of fresh cornish seafood including lobster, oysters, mussels, pollock, grilled tiger prawns and what other fresh seafood we can source to make it extravagant...served with hot truffle chips & house sauces

- pre order only minimum 48 hours'
- subject to availability

