



BISTRO – DINNER MENU

share

square focaccia 4.5

square focaccia extra virgin olive oil & balsamic 6

anchovies olives hummus olive oil & balsamic square focaccia board 12

grilled half shell scallop with coriander & black pepper butter 5 each

freshly shucked porthilly osyters

- lemon & shallot vinegar / whey smoked herring roe dill 4.5 each

starter

lamb shoulder fritter goats cheese custard salsa verde 12

buttermilk fried dart valley mushrooms chipotle mayo spring onions chilli 10

crispy soft-shell crab with singapore dressing 15.5

burrata isle of wight tomato black olive caramel dill chili 11

grilled mackerel paprika mayo pickles & lemon 12

palate cleanser – sea buckthorn sorbet 2

mains

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

cornish lobster linguini brown crab saffron cherry tomato dill 31

chicken milanese olive & preserved lemon salsa tenderstem molases parmesan 28

sirloin steak 150gms / 300gms truffle fries peppercorn sauce 25/38

westcountry mussels' classic white wine & cream or nduja and gremolata & fries 22

pappardelle pasta rose harissa olives capers burrata 22

sides

chips 6 / truffle chips 7

spring greens with caper & lemon 6

pudding

chocolate mousse honey chocolate crumb cherry sorbet 10

strawberry cheesecake macerated strawberries 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

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

