



Sample Tasting Menu

Our signature seaweed and olive oil miniature loaf

NEWLYN

Cured brill - vodka - coconut - red chilli - avocado - peanut (gf)
Akashi, Tai Sake Tokubetsu, Honjozo

FALMOUTH BAY

Hand dived scallop - kohlrabi - wasabi - apple - cucumber - spring onion (gf)
Adobe Gewurtztraminer reserve, Organic , Chile, 2018

CADGWITH

Hake - mussels - peas - asparagus - gnocchi - cashew nut
Bacchus, Polgoon, England, 2016

THE LIZARD

Lamb loin - wild mushroom - shoulder - broccoli - parsnip - walnut
Navajas Rioja, Reserva tinto, Spain, 2011

HOUSEL BAY

Baked Alaska - passionfruit - saffron cake - clotted cream (v)
Stellenrust Chenin d' Muscat Noble Late Harvest, 2011

Coffee and petit fours

Five course tasting menu £65 With paired wines £100

The tasting menu must be ordered by the whole table.
Please inform a member of staff of any intolerances or allergies.

