

# festival Menu

MIXED OLIVES / 5  
Smoked Cheddar, Honey

BURRATA / 14  
Heritage Tomato, Basil

BROAD BEAN CROSTINI / 10  
Ricotta, Herbs, Lemon

ASPARAGUS / 12  
Pistachio Pesto, Lemon, Parmesan

CRISPY POLENTA / 12  
Caponata, Whipped Goat's Cheese, Herbs

PORTHILLY OYSTERS / 4 (EACH)  
Natural / Shallot Vinegar / Aguachile / Southern Fried

PONZU MACKEREL PATE / 10  
Cornish Furikake, Toast

PORTHMINSTER SQUID / 12  
Black Spice, Citrus Miso Dip

HAND DIVED SCALLOP CRUDO / 15  
Tiger Milk, Pickled Jalapeño, Radish

ST IVES CRAB SALAD / 16  
Gem Lettuce, Tomato, Dill, Ranch Dressing

CORNISH BLUE FIN TUNA / 14  
Tataki Style, Kaffir Lime, Ponzu

RED MULLET / 14  
Provencal Fish Sauce, Green Tapenade

MONKFISH / 16  
Curry Sauce, Tamarind Jam

BEEF CARPACCIO / 12  
Pan con Tomate

BUTTERMILK CHICKEN / 12  
Caviar

STICKY PORK CHEEK / 12  
Honey Soy, Cashew Cream

CRISPY CHILLI BEEF / 12  
Sesame, Sriracha

