

## SAMPLE MENU

### Snacks

#### Porthilly oysters

Raw with shallot vinegar, tabasco

Deep fried with garlic creme fraiche, ras el hanout

Burnt aubergine dip, feta, crisp bread, herbs (v)

Mussel popcorn, baharat

House cured charcuterie, house pickles

### Small Plates

Burrata, 'Nduja crumb, lovage

Cod, artichoke hummus, cabbage, fermented chilli

Fish Buoys crab toast, muhammara, watercress, walnuts

Roasted cauliflower, harissa yoghurt, pomegranate, toasted almonds (v)

Charred baby leeks, romesco sauce (v)

BBQ mackerel, mojo verde

Crown Prince squash, whipped feta, chermoula (v)

Mojo rojo, chicken croquettes, roast chicken mayo

Scallops, fenugreek and pistachio butter

### Large Sharers

Cornish lamb shoulder, coriander and preserved lemon marinade, herb salad, pine nuts

Phillip Warrens 20oz rib eye steak, salsa verde

Whole fish with smoked harissa butter OR lemon, garlic, rosemary, agridulce

### Sides

Coombeshead sourdough, salted butter (v)

Crushed spiced potatoes (v)

Tenderstem broccoli, olive oil, agridulce (v)

PKG mixed leaves (v)