

LITTLE PRAWN

Porthilly oysters:

Raw with shallot vinegar, POTL hot sauce (each)	£4
Perelló picante olives (v)	£4
Coombeshed sourdough, herb butter (v)	£5.5
Boquerones, white onion	£6.5
Seared Tuna, soy, mirin	£13
Cockles, sobrasada	£15
Atlantic Prawns, saffron and burnt lime	£17
Cornish som tam, coconut, dried shrimp	£11
Gurnard ceviche, totopos	£13
Octopus, IOW tomatoes, Thai basil	£14
Scallops, white kimchi butter, sesame (3/4)	£18/£24
Whipped cod's roe, POTL potato salt crisps	£10
Mackerel, sesame, tomato dashi	£13.5
Whole Sea Bass, kosho butter,	£55
Padstow Brown Crab [1kg]	£32
Padstow Lobster [600g]	£65
White beans, olive oil, lemon (v)	£5
Red leaf salad, miso dressing (v)	£6

Please make us aware of any food allergies and dietary requirements when placing your order

We do not operate an allergen free kitchen

For tables of 5 or more, a discretionary 12.5% service charge will be added to your bill