ROCOTO BREAD 3

PORTHILLY OYSTER. SORREL. APPLE 4.5 PER UNIT
A5 WAGYU TIRADITO. CRISPY POTATO. AJI PANCA 10
ST AUSTELL BAY MUSSELS TOAST. OYSTER MAYO. GUANCIALE 13

BEEF TATAKI. HUANCAINA. PADRÓN PEPPERS 16

CORNISH WHITE CRAB CAUSA. AVOCADO. CURLED ENDIVE SALAD 19

RIB EYE TARTARE. LACTO CORN. PARMESAN 19

CLASSIC CEVICHE 18

ISLE OF SKYE SCALLOP. BEEF FAT PERSILLADE. SEASONAL GREENS 15

HEIRLOOM TOMATOES. YOGURT EMULSION (V) 13

CORNISH OCTOPUS. KIMCHI. CONFIT POTATOES 28

CATCH OF THE DAY. PRESERVED CANDIED TOMATO. ALMOND CREAM 27

MAITAKE MUSHROOM. YELLOW CHILI SAUCE. FRESH CORN CAKE (V) 23

SEASONAL VEGETABLES (VG) 21

IBÉRICO PLUMA. ROASTED SUMMER CABBAGE. PLUM CHIMICHURRI 34

LOMO SALTADO 30

CHAUFA RICE 7

VANILLA FLAN. WHIPPED CREAM 8

CHOCOLATE MOUSSE. ALMOND CRUMBLE. CANDIED SESAME SEEDS 8

SEASONAL FRUIT SORBET (VG) 8



please notify staff of any allergen requirements. a discretionary service charge of 13.5% will be added to your bill.

SUPPLIERS

THE SEA THE SEA

WRIGHT BROS.

RHUG ESTATE

NATOORA

RITTER FRESH

