

Eat.

(Sample Menu)

<i>Snacks</i>	Artichoke Crisps Artichoke Harissa	8
	Rosti Tartare of Ex-Dairy Beef Tomato Emulsion Fermented Lettuce	10
	Charcuterie	12

3 Courses — *85*

<i>Starters</i>	Oysters Mussel Cream Fermented Kohlrabi
	Cornish Crab Salted Turnip Pickled Fennel
	Kirkham Lancashire Cheese Organic Chicken & Lovage Sauce
	Organic Mushroom Croquette Sunflower Seeds BBQ Hen of the Woods
	*Hebridean Hand Dived Scallops Pumpkin Organic Apple (<i>£10 supplement</i>)

<i>Mains</i>	<i>All served with a Potato Fondant to share</i>
	Huntsham Pork Collar Royal Oak Cabbage Sauce Charcuterie
	Royal Oak Celeriac Greens Leek Cream Root Vegetables
	Line Caught Gurnard Bisque Fennel Sopressata
	Cornish Skate Wing Creamed Spinach Wild Garlic Capers Roasted Fish Bone Sauce
	Ex-Dairy Flat Iron Black Garlic & Onion Miso Butter Rainbow Chard
	*Upgrade to Cote De Beouf (<i>£20 supplement per person</i>)

<i>Pudding</i>	*Add British Cheeses Chutney Sourdough Crackers (<i>£12 supplement</i>)
	Mille-Feuille of Burnt Blood Orange Sour Cream
	Ruby Hue 70% Chocolate Marquis Creme Fraiche
	Tipsy Cake Soaked in Organic Welsh Rum Brown Butter Ice Cream (<i>to share</i>)

Our menu changes regularly, depending on the best available produce each day.

On Sundays you'll always find a proper roast option on the menu.

Taste of Kynd five course menu also available (from £110). Upgrade available at time of dining.

Dietaries can be catered for, just let us know at the time of booking.
