

SCARLET

Inspired by nature

N I B B L E S

Harissa spiced mixed nuts	£6
Garden herb marinated olives	£6
Coombeshead Farm sourdough, whipped butter	£8
Two Farmers crisps	£1.50
Herfordshire sausage & mustard	
Woodland mushroom & wild garlic	
Salt & cider vinegar	
Lightly salted	

SMALL PLATES

Cauliflower soup, stout caramel, focaccia	£12
Whipped cod's roe, radish, flatbread	£12
Mora Farm leaves, truffle vinaigrette	£12.50
Anchovies, olive oil, aioli, pickled shallot	£13
Beetroot hummus, dukkah, flatbread	£12
Mushroom arancini, truffle, Old Winchester	£15
Cured meats, cornichon, quince, sourdough	£17
Exmoor caviar, crème fraiche, seaweed cracker	£55 10g
Crab rarebit, focaccia, PKG leaves	£16
Porthilly oyster, tabasco, shallot, lemon	£5.50 each or £30 for six

Please inform our team of any food allergies or dietary requirements. A 10% discretionary service charge will be added to your bill.

BIG PLATES

Market fish, butter beans, cabbage, green sauce	£22
Crab linguini, chilli, garlic, parsley, lemon	£26
Hispi cabbage, ricotta, burnt onion miso	£20
Pork chop, damson, beetroot, radicchio, sunflower	£24
24oz Côte de bœuf, anchovy, lettuce, café de Paris butter, koffmann fries, smoked salt	£80

SIDES

New potatoes, rosemary, confit garlic, lemon	£7
Koffmann fries, smoked salt	£6
Cornish farm greens, sunflower seed mole	£7

INDULGE

please ask for today's choices

Seasonal desserts £12

Cream Tea - savoury or sweet £15

Cheese, fig, almond, quince, walnut, water cracker
£16 for three £30 for six

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DAY & NIGHT

TOASTED SANDWICHES

£16

Pastrami, Cheddar, pickled cabbage, miso mustard

Hot smoked mackerel, Yarg, pickled shallot, chilli jam

Cauliflower kimchi, vegan cheese, aioli

Find some deep quiet amongst the hushed Cornish clifftops

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