



Driftwood Lunch Tasting Menu

To Begin...

Our Cornish Stout Sourdough and Cultured Butter, House Charcuterie, Jersey Rock Oyster

Soused Cornish Mackerel, Smoked Eel, Mora Farm Carrot, Ginger, Coriander, Buttermilk and Horseradish

Warm Salad of Wild Duck, Winter Roots and Fruits, Lentil Cream, Mora Farm Bitter Leaves and Roasting Juices

Roast Loin of Newlyn Cod, Grilled Leek, Jerusalem Artichoke, Muscat Grapes, Hazelnut Pesto and Verjus Butter

Tregothnan Estate Deer, Confit Potato, Mora Farm Beets, Rainbow Chard, Blackberries and Smoked Bone Marrow

Savarin of Passe Crassanne Pear, Roasted in Marsala, Muscat Grapes & Crème Fraiche Sabayon

£65 Per Person To Be Taken by the Whole Table

Service is not included and is at our guest's discretion.

Due to market availability, some ingredients may be subject to change.

Please advise us of any dietary requirements, allergens, or food intolerances.

Vegetarian options available on request

Last orders for Tasting Menu are 1.30pm