SMALL PLATES

SIVIALL PLATES	
and the first	
Fal native oyster, lemon & fermented chilli or Nduja oil £4 each / £22	for 6
Blue corn tostada, pork belly, sweetcorn, radish, chilli	£5
Treacle bread, roast shallot butter	£4
Soused beetroot, hazelnut pangrattato, herb gel	£8
Falmouth saffron arancini, Preserved lemon mayonnaise	£9
Mushroom ravioli, shimeji mushrooms, mushroom sauce	£10
Chalk stream trout ceviche, fermented chilli, blackened squash	£10
Mylor scallops, mushroom puree, shitake mushrooms, cashew butter	£13
Cornish hake, Sweetheart cabbage, Anchovies and tarragon emulsion	£14
Foote's pastured chicken, lamb bacon cassoulet, nduja butter	£13
Philip warren's pork belly, chimichurri, cauliflower puree	£14