

**The Plummer 15**

Plum, Vodka, Sage  
Vermouth

**Uchi Martini 16**

Japanese Gin, Champagne  
Cordial, White Koji Sake,  
Hinoki-Yomogi Bitters

**Shiro Negroni 16**

Dry White Port, Potato Shochu,  
Bitter, Yuzu Sake,  
Chrysanthemum Bitters

RAW	Porthilly Oyster, Sweet Sake, Finger Lime	5.5 (ea.)
	Sea Bream, Ponzu, Smoked Lardo	14
	Hereford Beef Tartare, Mustard, Egg yolk	16
	Bluefin Tuna Tataki, Karashi Miso, Grapefruit	19
SMALL PLATES	Wild Flour Sourdough, Cultured Butter	5
	House Pickles	6
	Mushroom Pain Perdu, Pearl Onions, Koji Sauce	11
	Steamed Fried Buns, Smoked Cod's Roe, Chilli Crisp	12
	Tempura Octopus, Wild Garlic	12
	Wye Valley Asparagus, Miso Hollandaise, Black Garlic	12
	Cornish Squid, Watercress, Bitter Leaf & Radish	14
Devon Crab, Fried Potato Cake	16	
SKEWERS	Oyster Mushroom, Nettle	8
	Lamb Belly, Curry, Sesame	9
	Cornish Red Chicken Leg, Morel, Wild Garlic	10
	Otoro, Yakiniku Sauce, Pickled Shiitake	14
OVEN & GRILL	Red Mullet, Yuzukosho, Monk's Beard	60
	36 Day-aged Sirloin, Wild Garlic Butter (450g)	65
	Dry-aged Bluefin Tuna Steak, Peppercorn Sauce (300g/600g)	65/130
	Duroc Pork Chop, Fermented Pepper Glaze (650g)	58
	Ex-Dairy Rib-eye, Beef Sauce, Sesame (900g)	120
	Baked Rice, Wild Mushrooms, Cacklebean Egg Yolk	26
Crab & Shellfish Rice, Trout Roe, Ginger	55	
SIDES	Pink Fir Potatoes, Yuzukosho	9
	Flourish Farm Salad, Mustard Miso Vinaigrette, Pickled Pear	9
	Grilled Sprouting Broccoli, Chilli Crisp, Silken Tofu	9