

**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
	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
Smoked Eel, Yuzu Pickled Cucumber, Almond Cream	20	
SKEWERS	King Oyster Mushroom, Lovage	8
	Lamb Belly, Curry, Sesame	9
	Cornish Red Chicken Leg, Morel, Wild Garlic	10
	St Austell Bay Mussels, Chicken Fat Butter, Pickled White Asparagus	10
	Otoro, Yakiniku Sauce, Pickled Shiitake	14
OVEN & GRILL	Brixham Lemon Sole, Yuzukosho, Monk's Beard	60
	Grilled Hogget Rack, Broad Bean & Seaweed, Namayasai Greens (250g)	65
	Dry-aged Bluefin Tuna Steak, Peppercorn Sauce (300g)	72
	Duroc Pork Chop, Fermented Pepper Glaze (650g)	58
	36 Days Dry-aged Bone In Sirloin, Beef Sauce, Wild Garlic Butter (750g)	105
	Baked Rice, Wild Mushrooms, Cacklebean Egg Yolk	26
Crab Rice, Trout Roe, Ginger	40	
SIDES	Pink Fir Potatoes, Yuzukosho	9
	Flourish Farm Salad, Mustard Miso Vinaigrette, Pickled Pear	9
	Grilled Spring Beans, Smoked Tofu, Shiso	12