

Starters

- Porthilly oysters:** Tempura with baby gem & wasabi tartare or
Natural with cucumber and rice wine granita, spring onion & smoked ponzu dressing £2.75 each
- Broad bean and asparagus:** Pea and mint mousse, vegetarian scotch egg, organic cress £7.95
- Ham hock terrine:** Piccalilli, pea puree, pickled shallots & capers £8.95
- Cornish beef carpaccio:** Beetroot, shimeji mushrooms, radishes, pickled shallots, parmesan £10.50
- Porthleven crab & cucumber involtini:** Salmon & dill ceviche, melon gazpacho, cucumber & gin sorbet, avruga caviar £10.50
- Pan fried Falmouth Bay scallops:** Pork belly, salt baked celeriac, hazelnuts and soy ginger dressing £10.50

Mains

- Cauliflower, cheese & onion textures:** Leek, ash goat's cheese log, cauliflower risotto, pickled shallots,
pickled cauliflower, caramelised onion puree, parmesan crisps, roast cauliflower, oregano oil £13.95
- Halibut:** Dill gnocchi, crab and mussel bisque, peas, samphire, baby gem £22.50
- Duck:** Roast Cornish duck breast, Teriyaki glaze, leg croquette, Jerusalem artichoke puree, beetroot, shitake mushrooms, mashed potato £22.50
- Lamb:** Pan fried lamb rump, braised shoulder, panko crumbed sweetbreads, potato gratin, black olive, red pepper, caponata, mint oil £23.50
- Brill:** Spring green risotto, oyster mushrooms, crispy chicken wing, local asparagus £24.50
- Rockpool:** Nori wrapped hake fillets, crab ravioli, dashi stock broth, mussels, clams, rock shrimps, sea vegetables £24.50

Sides: Home cut fries/Seasonal greens/Cornish Mids/mixed salad/mashed potato £2.95

PLEASE TELL US IF YOU HAVE ANY ALLERGIES AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU.

Also please do let us know if you are pressed for time as at Kota we like diners to have a leisurely meal.
All our produce is locally sourced and, where possible, organic.

Prices include 20% VAT; an optional gratuity of 10% will be added to parties of 6 or more