



Starters

Porthilly oysters

Tempura with baby gem & wasabi tartare £3 each

Natural with cucumber & rice wine granita, spring onion & smoked ponzu dressing £3 each

Mackerel: Local mackerel fingers, celeriac remoulade, pickled beets, rosemary aioli, watercress £8.50

Beetroot & goat's cheese: Vulscombe goat's cheese & beetroot terrine, apple, walnuts, celery, Black bee honey dressing, horseradish ice cream £8.95

Salmon: Salmon tartare Japanese style, wasabi crème fraiche, marinated keta, sesame tuile, avocado £9.50

Venison: Cornish venison carpaccio: artichokes, shimeji mushrooms, radishes, parsnips, parmesan £10.95

Crab: Crab raviolo, Cornish shellfish, sea greens, lemon grass, lime leaf & turmeric root £10.95

Mains

Polenta: Crispy rosemary polenta cake, sautéed mushrooms, mushroom ketchup, watercress & cumin spiced crème fraiche £14.95

Monkfish: Curry spiced monkfish, cauliflower puree, roast cauliflower, Romanesque, red lentil dahl £22.95

Duck: Roast Five Spiced Cornish duck breast, teriyaki orange glaze, crispy duck croquette, mashed potato, carrots, turnips, winter greens £23.95

Beef: Cornish beef Feather blade, oxtail croustillant, texture of onions, potato terrine purple sprouting broccoli, shimeji mushrooms £24.50

Winter Rockpool: Pan fried hake fillet, King prawn raviolo, Cornish mussels, Atlantic prawns, vegetable dashi broth, seaweed £24.50

Sides: Home cut fries/seasonal greens with seaweed butter/mixed salad/mashed potato £3.95

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 our customers 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