

## March '26 – Free from nuts

Bread & whipped black garlic butter ∨	6
Manzanilla olives ∨	5
Boquerónes, arbequina olive oil	7.9
Burrata from Puglia ∨	9.9
Jamón Ibérico, quince aioli <b>*no almond</b>	8.9
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Smoked duck liver parfait, toast, grape gastrique	9.9
Crispy jerusalem artichokes, velouté, truffled pecorino ∨	12.5
Radicchio, clementine, fennel, ricotta salata, white balsamic ∨ <b>*no pistachio</b>	12.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko ∨	13.9
Hand dived Devon scallop, brown butter, capers, agretti, blood orange	16.9
Pig cheek ragu, crispy polenta, wild fennel & chilli gremolata	18.9
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Cavatelli, cavolo nero, confit yolk, chilli, pangritata ∨	19.9
Chalk Stream trout, rainbow chard, fennel velouté, cornichon, dill	26
Hereford bavette, Tropea, gorgonzola, aged balsamic, jus <b>*no hazelnuts</b>	29.9
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Cornish mid potatoes, café de Paris butter ∨	7.9
Purple sprouting broccoli, olive salsa verde ∨ <b>*no almonds</b>	7.9

## Cheese

Served with membrillo &amp; sourdough crackers

Fourme d'Ambert	8
<i>Blue cheese from Auvergne, France. Cow's milk, delicate, mild, creamy</i>	
Vacherin	8
<i>Semi firm cheese from Fribourgeois, Switzerland. Cow's milk, rich, nutty</i>	
Ashcombe	8
<i>Semi-soft from the Cotswolds. Cow's milk. Sweet, ash layered, buttery, earthy</i>	
Selection of 3	22

## Desserts

Dark chocolate & amaretto truffles ∨	5
Tonka bean crème caramel, sea salt	7.9
Tiramisu, orange, nutmeg, cocoa ∨ <b>*panettone</b>	9.5

## Gelato &amp; sorbet

Salted butter caramel ∨	3.9
Rhubarb & pink peppercorn sorbet ∨ <b>*peppercorn related to pistachio/cashew</b>	
Fior di latte, olive oil, fennel pollen ∨	
Selection of 3 ∨	10