

December'25 – Free from nuts

Bread & whipped black garlic butter ^v	6
Manzanilla olives, oregano, cumin, orange ^v	5
Boquerones, arbequina olive oil	7.9
Burrata from Puglia ^v	9.9
Jamón Ibérico, quince aioli, *no almond	8.9
Smoked duck liver parfait, toast, grape gastrique	8.9
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Crispy jerusalem artichokes, velouté, truffled pecorino ^v	12.5
Radicchio, clementine, fennel, salted ricotta, white balsamic ^v *no pistachio	12.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko ^v	13.9
Hand dived Devon scallop, cara cara orange, agretti, brown butter, capers	16.9
Pig cheek ragu, crispy polenta, wild fennel & chilli gremolata	18.9
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Cavatelli, cavolo nero, confit yolk, chilli, pangritata ^v	19.9
Cornish skate wing, chantarelles, spinach, oloroso sherry *no hazelnuts	26.9
Hereford bavette, Tropea, gorgonzola, aged balsamic, jus *no hazelnuts	29.9
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Cornish mid potatoes, café de Paris butter ^v	7.9
Purple sprouting broccoli, olive salsa verde ^v *no almond	7.9

Cheese

Served with spiced apple chutney & sourdough crackers

Fourme d'Ambert	8
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Blue cheese from Auvergne, France. Cow's milk, delicate, mild, creamy

Comte	8
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Hard cheese from Jura Mountains, France. Cow's milk, nutty, fruity, toasty

Quesos y Besos	8
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Soft cheese from Andalusia, Spain. Goat's milk. Ash layered, creamy, tangy

Selection of 3	22
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Desserts

White chocolate & lemon truffles ^v	5
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Tonka bean crème caramel, sea salt	7.9
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Tiramisu, orange, nutmeg, cocoa ^v *panettone	9.5
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Wye Valley raspberries, Italian meringue, cultured cream, ^v *no hazelnut	8.9
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Gelato & sorbet	3.9
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Fior de latte, olive oil, fennel pollen ^v	
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Salted butter caramel ^v	
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Mouneyrac pear sorbet ^v	
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Selection of 3 ^v	10
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