

## December'25 – Free from nuts

Bread & whipped black garlic butter <sup>✓</sup>	6
Manzanilla olives, oregano, cumin, orange <sup>✓</sup>	5
Boquerónes, arbequina olive oil	7.9
Burrata from Puglia <sup>✓</sup>	9.9
Jamón Ibérico, quince aioli, <b>*no almond</b>	8.9
Smoked duck liver parfait, toast, grape gastrique	8.9
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Crispy jerusalem artichokes, velouté, truffled pecorino <sup>✓</sup>	12.5
Radicchio, clementine, fennel, salted ricotta, white balsamic <sup>✓</sup> <b>*no pistachio</b>	12.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko <sup>✓</sup>	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 <sup>✓</sup>	19.9
Cornish skate wing, chantarelles, spinach, oloroso sherry <b>*no hazelnuts</b>	26.9
Hereford bavette, Tropea, gorgonzola, aged balsamic, jus <b>*no hazelnuts</b>	29.9
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Cornish mid potatoes, café de Paris butter <sup>✓</sup>	7.9
Purple sprouting broccoli, olive salsa verde <sup>✓</sup> <b>*no almond</b>	7.9

## Cheese

Served with spiced apple chutney &amp; sourdough crackers

Fourme d'Ambert	8
<i>Blue cheese from Auvergne, France. Cow's milk, delicate, mild, creamy</i>	
Comte	8
<i>Hard cheese from Jura Mountains, France. Cow's milk, nutty, fruity, toasty</i>	
Quesos y Besos	8
<i>Soft cheese from Andalusia, Spain. Goat's milk. Ash layered, creamy, tangy</i>	
Selection of 3	22

## Desserts

White chocolate & lemon truffles <sup>✓</sup>	5
Tonka bean crème caramel, sea salt	7.9
Tiramisu, orange, nutmeg, cocoa <sup>✓</sup> <b>*panettone</b>	9.5
Wye Valley raspberries, Italian meringue, cultured cream, <sup>✓</sup> <b>*no hazelnut</b>	8.9

## Gelato &amp; sorbet

Fior de latte, olive oil, fennel pollen <sup>✓</sup>	3.9
Salted butter caramel <sup>✓</sup>	
Mouneyrac pear sorbet <sup>✓</sup>	
Selection of 3 <sup>✓</sup>	10