

**October '24**

Bread & black garlic butter	6
D.O.P Nocellara & gordal olives	4.9
Boquerones, arbequina olive oil	7.9
Puglian burrata, Calabrian chilli, oregano	9.9
Selection of 3 artisan cured meats w/ cornichons	16/19
<i>Ventricina salami / Coppa Stagionata / Fennel salami</i>	6.9
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Burnt leek, mustard vinaigrette, gruyère, walnut pangritata	9.9
Artichokes alla Romana, castelfranco olive & pistachio relish, dill	9.9
Bitter leaves, miyagawa, shaved fennel, white balsamico, pistachio	10.9
Tropea onion, hazelnut beurre noisette, gorgonzola dolce, balsamico rosso	11.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko	11.5
Whipped salt cod, sourdough cracker, confit lemon & thyme	13.5
Slow cooked pig cheek, crispy polenta, wild fennel & chilli gremolata	16.9
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Pappardelle, onion 'ragu', 30 month aged parmesan	19.9
Cornish mackerel, devon mussels, confit tomatoes with saffron, charred toast	21.5
Iberico pork Milanese, cime di rapa cooked on the fire, anchovy & garlic butter	26
Whole poussin, guanciaie, scottish girolles, armagnac & tarragon cream	27
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Cornish mid potatoes, café de Paris butter	6.9

*Please let us know if you have allergies or dietary requirements.*

*We add a discretionary 12.5% service charge to every bill*

*50p from every burrata sold is donated to The Motor Neurone Disease Association*

**Cheese**

*Served with crackers & quince membrillo*

Fourme d'Ambert	9
<i>Cow's milk, semi-hard, 5 weeks, unpasteurised – rich, creamy, tangy</i>	
Morbier	9
<i>Cow's milk, semi-soft, 3 months, unpasteurised – nutty, fruity, creamy</i>	
Comté	9
<i>Cow's milk, hard, 10 months aged, unpasteurised – smooth, nutty, complex</i>	
Baron Bigod	9
<i>Cow's milk, soft, 8 weeks aged, pasteurised – earthy, mushroom, citrus</i>	
Selection of 3 artisan cheeses	14.5 / 18.5

**Dessert**

Dark chocolate & Armagnac truffles, sea salt	5
Tonka bean crème caramel	6.9
Tiramisu, orange, nutmeg, cocoa	8.9
Cheddar strawberries, Italian meringue, cultured cream, balsamico, almonds	7.5

**Gelato & sorbet**

Hazelnut / pistachio gelato	3.5
Fior di latte, fennel pollen, olive oil	
White chocolate caramel, salted almond	
Apricot sorbet	
Roast fig & thyme sorbet	
Selection of 3 gelato & sorbets	9.5

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