

**November '24 – Vegan**

Sourdough, olive oil & sherry vinegar	5.9
D.O.P Nocellara & gordal olives	4.9
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Burnt leek, mustard vinaigrette, walnut, chervil	9.9
Clementine, fennel & Italian bitter leaves, white balsamico, pistachio	10.9
Tropea onion, balsamico rossa, hazelnut, thyme	8.9
Tuscan style cannellini beans, wild fennel & chilli gremolata	8.9
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Linguine, cavolo nero sauce, Calabrian chilli, pangritata	15.9
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Cornish mid potatoes, pimentón vinaigrette	5.5

**Dessert**

Dark chocolate & hazelnut truffles, sea salt	4
Mouneyrac Williams pear sorbet	3.5

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

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

**October '24 – Vegan**

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