

September '25 – Free from gluten

Gluten free bread & whipped black garlic butter [✓]	6
Manzanilla olives [✓]	5
Boquerónes, arbequina olive oil	7.9
Jamon Iberico cebo de campo	8
Burrata from Puglia [✓]	9.9
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Roman artichokes, Castelvetro olive salsa, pistachio [✓]	12.9
Soleil fig, buffalo mozzarella & prosciutto, chicory, grape must	13.5
Cannellini beans, lemon beurre blanc, smoked caviar [✓] *no panko	12.
Monkfish, gordal olive & piquillo pepper pintxos, fennel, rosemary	16.5
Ashton court venison tartare, confit yolk, pickled mustard seeds *GF bread	16.5
Pig cheek ragu, crispy polenta, wild fennel & chilli gremolata	18.9
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Cornish skate wing, girolles, cavolo nero, oloroso sherry butter sauce	26.9
Shoulder of lamb, anchoïade, courgette, pecorino & summer herbs, jus	25.9
Iberico pork bavette panzanella, gordal olive, almond, boquerón & membrillo *no croutons	27.9
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Italian bitter leaves, salted ricotta, moscatel vinegarette	7.5
Cornish mid potatoes, café de Paris butter [✓]	7.9

Dishes that are (or can be) vegetarian are marked with a [✓]

Please let us know about any allergies. We add a discretionary 12.5% service charge to every bill

Cheese

Served with plum chutney & GF crackers

Cabrales DOP Cueva Del Molín	8
<i>Blue cheese from Asturias, Spain. Cow's milk, spicy, intense, creamy</i>	
Baron Bigod	8
<i>Brie style cheese from Suffolk. Cow's milk, nutty, mushroom, smooth</i>	
Robiola La Tur	8
<i>Triple cream cheese from Piedmont, Italy. Buttery, creamy, earthy</i>	
Selection of 3	22
Dessert	
Dark chocolate & Amaretto truffles [✓]	5
Tonka bean crème caramel, sea salt	7.9
Wye Valley raspberries, Italian meringue, cultured cream, hazelnuts [✓]	8.9
Gelato & sorbet	3.9
Basil gelato [✓]	
Cherry gelato [✓]	
Apricot sorbet [✓]	
Selection of 3 [✓]	10

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