

March '25 – Free from gluten

Gluten free bread & whipped black garlic butter	6
D.O.P Nocellara & gordal olives	5
Boquerones, arbequina olive oil	7.9
Burrata from Puglia, Calabrian chilli, wild oregano	10.5
Selection of 3 artisan cured meats w/ cornichons	16 / 19
<i>Coppa stagionata / Salami zia / Chorizo</i>	7
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Italian bitter leaves, ricotta salata, white balsamico, hazelnut	11.9
Cannellini beans, lemon beurre blanc, smoked caviar <i>*no panko</i>	12.9
Tropea onion, hazelnut beurre noisette, aged balsamic, gorgonzola	12.9
Wye Valley asparagus, mojama, preserved lemon, almond, basil	12.9
River Teign mussels, sobrasada Ibérica, manzanilla sherry	12.9
Salt Marsh hogget, cabbage & pecorino salad, toast, anchoïade <i>*GF toast</i>	16.5
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Linguine cacio e pepperoncino, agretti, capers <i>*no pangritata</i>	19.9
Cornish skate wing, wild mushroom, spinach, fino sherry cream, hazelnut	26.9
Ashton Court venison, confit onion, radicchio, bone marrow, red wine jus	27.5
Iberico pork bavette, panzanella, gordal olive, almond, boqueron & membrillo <i>*no croutons</i>	27
Cornish mid potatoes, café de Paris butter <i>*GF fryer</i>	7.9

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 Glow Charity

Cheese

With *GF 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>	
Olavidia, Quesos y Besos	9
<i>Goat's milk, soft, 15-20 days, pasteurised – intense, buttery, white almond</i>	
Rosemary manchego	9
<i>Ewe's milk, hard, 2-5 months, unpasteurised – subtle, earthy, zesty</i>	
Selection of 3	small 15 / large 19

Dessert

Dark chocolate & armagnac truffles	5
Tonka bean crème caramel, sea salt	7
Poached rhubarb, rose, Italian meringue, pistachio <i>*no crème pâtissière</i>	7.9

Gelato & sorbet 3.5

Hazelnut stracciatella	
Fior di latte, fennel pollen, arbequina olive oil	
Blood orange & Campari sorbet	
Selection of 3	10

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