

December '25

Bread & whipped black garlic butter <sup>v</sup>	6
Manzanilla olives <sup>v</sup>	5
Boquerónes, arbequina olive oil	7.9
Burrata from Puglia <sup>v</sup>	9.9
Jamón Ibérico, quince aioli, Valencian almond	9.9
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Smoked duck liver parfait, toast, grape gastrique	8.9
Crispy Jerusalem artichokes, velouté, truffled pecorino <sup>v</sup>	12.5
Radicchio, clementine, fennel, salted ricotta, white balsamic, pistachio <sup>v</sup>	12.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko <sup>v</sup>	13.9
Devon scallop, cara cara orange, agretti, brown butter, capers	16.9
Pig cheek ragu, crispy polenta, wild fennel & Calabrian chilli gremolata	18.9
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Cavatelli, cavolo nero, confit yolk, chilli, pangritata <sup>v</sup>	19.9
Cornish skate wing, chantarelles, spinach, oloroso sherry, hazelnuts	26.9
Hereford bavette, Tropea, gorgonzola, hazelnut butter, aged balsamic, jus	29.9
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Cornish mid potatoes, café de Paris butter <sup>v</sup>	7.5
Purple sprouting broccoli, olive salsa verde, almond <sup>v</sup>	7.9

**Cheese**

Served with spiced apple chutney &amp; sourdough crackers

**Fourme d'Ambert***Blue cheese from Auvergne, France. Cow's milk, delicate, mild, creamy***Comté***Hard cheese from Jura Mountains, France. Cow's milk, nutty, fruity, toasty***Quesos y Besos***Soft cheese from Andalusia, Spain. Goat's milk. Ash layered, creamy, tangy*

## Selection of 3

8

8

8

22

**Dessert**White chocolate & lemon truffles <sup>v</sup>

5

Tonka bean crème caramel, sea salt

7.9

Tiramisu, orange, nutmeg, cocoa <sup>v</sup>

9.5

Wye Valley raspberries, Italian meringue, cultured cream, hazelnuts <sup>v</sup>

8.9

**Gelato & sorbet**Fior di latte, olive oil, fennel pollen <sup>v</sup>

3.9

Salted butter caramel <sup>v</sup>Mouneyrac pear sorbet <sup>v</sup>Selection of 3 <sup>v</sup>

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