

November '25

Bread & whipped black garlic butter [✓]	6
Manzanilla olives, oregano, cumin, orange [✓]	5
Boquerónes, arbequina olive oil	7.9
Prosciutto stagionato	8
Burrata from Puglia [✓]	9.9
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Crispy Jerusalem artichokes, velouté, truffled pecorino [✓]	12.5
Italian bitter leaves, clementine, salted ricotta, white balsamic, almond [✓]	12.9
Tropea onion, gorgonzola dolce, hazelnut beurre noisette, aged balsamic [✓]	13.5
Cannellini beans, lemon beurre blanc, smoked caviar, panko [✓]	13.9
Day boat monkfish gilda, preserved pepper, fennel, rosemary	16.5
Pig cheek ragu, crispy polenta, wild fennel & chilli gremolata	18.9
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Cavatelli, cavolo nero, confit yolk, chilli, pangritata [✓]	19.9
Cornish skate wing, wild mushroom, spinach, amontillado butter sauce	26.9
Salt marsh lamb rump, Florence shallot, pecorino crumb, watercress, jus	27.9
Hereford beef bavette, pommes anna, dandelion, bordelaise	29.9
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Cornish mid potatoes, café de Paris butter [✓]	7.5
Purple sprouting broccoli, olive salsa verde, almond [✓]	7.9

Cheese

Served with spiced apple chutney & sourdough crackers

Fourme d'Ambert	8
<i>Blue cheese from Auvergne, France. Cow's milk, delicate, mild, 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
Tiramisu, orange, nutmeg, cocoa [✓]	9.5
Wye Valley raspberries, Italian meringue, cultured cream, hazelnuts [✓]	8.9

Gelato & sorbet

Fior di latte, olive oil, fennel pollen [✓]	
Salted butter caramel [✓]	
Mouneyrac pear sorbet [✓]	
Selection of 3 [✓]	10