

July '24 - Free from dairy

Sourdough, olive oil & sherry vinegar	5.9
D.O.P Nocellara & gordal olives	4.5
Boquerones, arbequina olive oil	7.9
Selection of 3 artisan cured meats w/ cornichons <i>Cecina de León / Coppa Stagionata / Fennel Salami</i>	16/19 6.9
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Roma artichokes, Castelvetrano salsa verde, pistachio	9.5
Provençal courgette, capers, preserved lemon, chilli *no ewes curd	9.5
Isle of Wight tomatoes, donut peach, shaved fennel, white balsamic	9.5
Fine beans, roasted Iberico bellota ham, chervil	10.9
Slow cooked pig cheek, fennel & chilli gremolata *no polenta	13.9
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Tagliolini, summer girolle mushrooms, cherry vine tomatoes *no ricotta	18.9
Chalk stream trout, gazpacho verde, fennel & dill salsa *no butter	22.9
Devonshire onglet, tropea onion, hazelnut, jus, thyme *no gorgonzola	22.5
Iberico pork presa, panzanella of caramelised pepper, boqueron, olive, quince	27.5
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Cornish mid potatoes, pimentón vinaigrette	5.5
Dessert	
Vegan chocolate & hazelnut truffles, sea salt	4
Cheddar strawberries, Italian meringue, balsamico, almonds *no cream	7.9
Lemon & rosemary sorbet / Apricot & caraway 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

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