

July '24 – Free from nuts

Sourdough & black garlic butter <i>*sesame</i>	5.9
D.O.P Nocellara & gordal olives	4.5
Cantabrian anchovies, arbequina olive oil	7.9
Burrata from Puglia, Calabrian chilli, Sicilian oregano	9.9
Selection of 3 artisan cured meats w/ cornichons	16/19
<i>Cecina de León / Coppa Stagionata / Fennel Salami</i>	6.9
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Roma artichokes, Castelvetro salsina verde <i>*no pistachio</i>	9.5
Provençal courgette, pickled ewes curd, capers, preserved lemon, chilli	10.9
Fine beans, roasted Iberico bellota ham, hollandaise	11.5
Mozzarella di Bufala D.O.P, donut peach, fennel, white balsamic, pangritata	11.5
Cannellini beans, lemon beurre blanc, smoked caviar, panko	11.5
Whipped salt cod, agretti, confit lemon, sourdough cracker	11.9
Slow cooked pig cheek, crispy polenta, fennel & chilli gremolata	15.9
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Tagliolini, summer mushrooms, cherry vine tomatoes, ricotta salata	18.9
Chalk stream trout, gazpacho verde, fennel & dill salsa	22.9
Devonshire onglet, tropea onion, beurre noisette, gorgonzola, jus <i>*no hazelnut</i>	26.5
Iberico pork presa, panzanella of IOW tomato, boqueron, olive & quince	27.5
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Cornish mid potatoes, café de Paris butter	6.5

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 The Motor Neurone Disease Association

Cheese

Served with crackers & quince membrillo

Roquefort	9
<i>Sheep's milk, semi-soft, 3 months aged, unpasteurised – salty, crumbly, tangy</i>	
Morbier	9
<i>Cow's milk, semi-soft, 3 months, unpasteurised – nutty, fruity, creamy</i>	
Comté	9
<i>Cow's milk, hard, 10 months aged, unpasteurised – smooth, nutty, complex</i>	
Taleggio	9
<i>Cow's milk, soft, 50 days aged, unpasteurised – creamy, buttery, fruity</i>	
Selection of 3 artisan cheeses	14.5 / 18.5

Desserts

Dark chocolate & Armagnac truffles, sea salt	5
Tonka bean crème caramel	6.9
Cheddar strawberries, Italian meringue, cultured cream, balsamico <i>*no almond</i>	7.9
Dark chocolate ganache, cherries, amaretto ice cream	8.9
Selection of 3 ice creams or sorbets	9.5
<i>Lemon & rosemary sorbet</i>	3.5
<i>Fior di latte, fennel pollen, olive oil</i>	

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