

## September 23' - Free from gluten

<b>Gluten free bread &amp; black garlic butter</b>	4.9
Nocellara & Gordal olives	4.5
Boquerones, arbequina olive oil	6.5
Grilled friggiteli peppers, smoked salt	5.9
Cecina de Leon; Oak smoked & air dried beef thigh	5.7
Salame Finocchiona; Air dried pork belly & shoulder with fennel	5.7
<i>Selection of 3 artisan cured meats w/ cornichons &amp; guindillas</i>	14/18
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Alla Romana artichokes, Castelvetrano olive relish, pistachio	9.5
English courgette, Cantabrian anchovy, chilli, ragstone goat's cheese	9.9
Wye Valley fine beans, mustard & shallot vinaigrette, fine herbs	8.9
Heritage tomatoes, pickles red onion, sherry vinegar, aged parmesan	9.5
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Mojama, ajo blanco, grapes, picual olive oil	9.9
Cannellini beans, lemon beurre blanc, smoked caviar <i>*no panko</i>	9.7
Cured Devon scallop, pickled fennel, granny smith, basil, mint	9.9
Cornish cuttlefish cooked over fire, sobrasada, tximitxurri	15.5
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Chalk Stream farm trout, kohlrabi remoulade, beetroot, horseradish	18.9
Hereford beef bavette, Tropea onion, hazelnut beurre noisette, gorgonzola, jus	19.9
Iberico pork bellota secreto, Saturn peach, fennel & basil salad <i>*no panzanella</i>	23.5
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Cornish mid potatoes, café de Paris butter <i>*not suitable for coeliacs</i>	6

Please let us know if you have allergies or dietary requirements.

We add a discretionary 10% service charge to every bill

**Cheese**

*Served with quince membrillo \*no crackers*

Fourme d'Ambert Blue	8
<i>Cow's milk, raw, semi-soft, 5 weeks aged - salty, creamy, mild</i>	
Brefu Bach	8
<i>Sheep's milk, raw, soft, 2 weeks aged - creamy, allium, funky</i>	
Morbier	8
<i>Cows milk, raw, semi-soft, 3 months aged - fruity, smooth, mild blue</i>	
D.O.P Fontina Valle D'Aosta	8
<i>Cow's milk, raw, semi-soft, 10 months aged - smooth, nutty, light</i>	
Selection of 3 artisan cheeses	12 / 14
<i>Served with quince membrillo *no crackers</i>	

**Dessert**

Dark chocolate & Armagnac truffles	5
Wye Valley strawberries, Italian meringue, cultured cream, elderflower, pistachio	7.5
Coffee crème caramel, crème de noisette	7.2
Dark chocolate ganache, amaretto, English cherries <i>*no amaretti</i>	8.2

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