

July '24 - Free from gluten

*Gluten free bread & black garlic butter	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, Castelvetrano salsa verde, pistachio	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 *no pangritata	11.5
Cannellini beans, lemon beurre blanc, smoked caviar *no panko	11.5
Pig cheek ragu, *crispy polenta, fennel & chilli gremolata	15.9
*not suitable for coeliacs	
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Devonshire onglet, tropea onion, hazelnut beurre noisette, gorgonzola, jus	26.5
Iberico pork presa, panzanella of caramelised pepper, boqueron, olive, quince	27.5
*no crouton	
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Cornish mid potatoes, café de Paris butter *	6.5
*please ask to make suitable for coeliacs	

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 **gluten free 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
<i>Served with gluten free crackers & quince membrillo</i>	

Dessert

Dark chocolate & Armagnac truffles, sea salt	5
Tonka bean crème caramel	6.9
Cheddar strawberries, Italian meringue, cultured cream, balsamico, almonds	7.9
Dark chocolate ganache, rainier cherries, amaretto ice cream	8.9
Selection of 3 ice creams or sorbets	9.5
<i>Pistachio & cherry ripple / Lemon & rosemary sorbet</i>	3.5
<i>Fior di latte, fennel pollen, olive oil</i>	

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