

## September '23

Sourdough & black garlic butter	5
D.O.P Nocellara & gordal olives	4.5
Boquerones, arbequina olive oil	6.5
Grilled friggittelli 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
-	
Alla Romana artichokes, Castelvetrano olive relish, pistachio	9.5
English courgettes, Cantabrian anchovy, chilli, Ragstone goat's cheese	9.9
Wye Valley fine beans, mustard & shallot vinaigrette, fine herbs	8.9
Heirloom tomatoes, pickled red onions, sherry vinegar, aged parmesan	9.5
-	
Mojama, ajo blanco, grapes, picual olive oil	9.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko	9.7
Cured Devon scallop, pickled fennel, granny smith, basil, mint	9.9
Galician octopus cooked over fire, sobrasada, tximiturri	15.9
-	
Crespelle of stracciatella, slow roasted Firenze tomatoes, strode valley rocket	16.9
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, peach, fennel & basil panzanella	23.5
-	
Cornish mid potatoes, café de Paris butter	6

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

*We add a discretionary 10% service charge to every bill*

*50p from every portion of potatoes sold is donated to Caring In Bristol*

**Cheese**

*Served with crackers & quince membrillo*

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 crackers &amp; quince membrillo</i>	

**Dessert**

Chocolate & Armagnac truffles	5
Coffee crème caramel, hazelnut syrup	7.2
Wye Valley strawberries, Italian meringue, cultured cream, elderflower, pistachio	7.5
Dark chocolate ganache, English cherries, amaretti biscuit	8.2

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

*We add a discretionary 10% service charge to every bill*

*50p from every portion of potatoes sold is donated to Caring In Bristol*