

April '24

Sourdough & black garlic butter	5.5
D.O.P Nocellara & gordal olives	4.5
Potato & truffled pecorino croquette	3.9
Roman style artichokes, pangritata	9.9
Burrata di Puglia, Calabrian chilli & Sicilian wild oregano	9.9
Selection of 3 artisan cured meats w/ cornichons	16/19
<i>Coppa Stagionata / 26-month Prosciutto di Parma / Jamón ibérico</i>	6.5
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Wye Valley asparagus, lemon butter sauce, 30-month aged parmesan, basil	10.9
Italian bitter leaves, blood orange, ricotta salata, pistachio	10.9
Confit wet garlic, ewe's curd & Cantabrian anchovies on toast	10.9
Burnt shallot, hazelnut beurre noisette, aged balsamic, gorgonzola	10.5
Cannellini beans, lemon beurre blanc, smoked caviar, panko	10.9
Cornish cuttlefish cooked over fire, pimentón vinaigrette, aioli	15.9
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Tagliatelle, wild garlic & almond, calabrian chilli, pecorino, confit yolk	18.5
Cornish skate wing meunière, brown butter, baby shrimp, capers, agretti	24.9
Whole poussin, smoked pancetta, pea à la française, crème fraîche	26.9
Iberico pork presa, panzanella of IOW tomato, boquerón & olive, membrillo	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>	
Langres	9
<i>Cow's milk, soft, 5 weeks aged, unpasteurised – creamy, buttery, fruity</i>	
Chällerhocker	9
<i>Cow's milk, hard, 10 months aged, unpasteurised – smooth, nutty, complex</i>	
Quesos y Besos	9
<i>Goat's milk, soft, 1 month aged, ash-matured, pasteurised – white almonds, charcoal, funky</i>	
Selection of 3 artisan cheeses	14.5 / 18.5
<i>Served with crackers & quince membrillo</i>	

Dessert

Chocolate & amaretto truffles	5
Salted vanilla crème caramel	6.9
Choux au craquelin, chocolate mousse, praline cream	8.5
Blood plum tarte tatin, star anise, fennel, crème fraîche (18 mins)	8.9

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