

September '24 - Free from gluten

*Gluten free bread & black garlic butter	5.9
D.O.P Nocellara & gordal olives	4.9
Boquerones, arbequina olive oil	7.9
Puglian burrata, Calabrian chilli, oregano	9.9
Selection of 3 artisan cured meats w/ cornichons	16/19
<i>Ventricina salami / Coppa Stagionata / Fennel salami</i>	6.9
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Roma artichokes, Castelvetro salsina verde, pistachio	9.9
Mozzarella di bufala D.O.P, peach, fennel, basil, white balsamic	11.5
Black fig, prosciutto & gorgonzola dolce, balsamico rosso, *gluten free bread	11.9
Cannellini beans, lemon beurre blanc, smoked caviar *no panko	11.5
Chalk Stream farm trout, ajo blanco, grapes, dill oil	13.9
Slow cooked pig cheek, *crispy polenta , fennel & chilli gremolata	16.9
*not suitable for coeliacs	
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Linguine, scottish girolles, firenze tomatoes, ricotta salata	18.9
Skate wing, river Teign mussels, manzanilla sherry & saffron butter sauce	26.5
Devonshire onglet, tropea onion, hazelnut beurre noisette, roquefort, jus	26.9
Iberico pork bavette, panzanella of apricot, IOW tomato, almond, basil & mint	26.5
*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*

Fourme d'ambert	9
<i>Cow's milk, semi-hard, 5 weeks, unpasteurised - rich, creamy, 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>	
Baron Bigod	9
<i>Cow's milk, soft, 8 weeks aged, pasteurised - earthy, mushroom, citrus</i>	
Selection of 3 artisan cheeses	14.5 / 18.5
Dessert	
Dark chocolate & Armagnac truffles, sea salt	5
Tonka bean crème caramel	6.9
Cheddar strawberries, Italian meringue, cultured cream, balsamico, almonds	7.9
Gelato & sorbet	3.5
Pistachio	
Hazelnut	
Fior di latte, fennel pollen, olive oil	
White chocolate caramel, salted almond	
Peach sorbet	
Selection of 3 gelato & sorbets	9.5

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