

April '26

Bread & whipped black garlic butter v	6
Manzanilla olives v	5
Boquerónes, arbequina olive oil	7.9
Burrata from Puglia v	9.9
Jamón Ibérico, quince aioli, Valencian almond	9.9
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Smoked duck liver parfait, toast, grape gastrique	10.5
Roman artichokes, tarragon & mustard, pistachio v	12.9
Radicchio, clementine, fennel, ricotta salata, white balsamic, pistachio v	13
Cannellini beans, lemon beurre blanc, smoked caviar, panko	14.5
Ashton Court venison tartare, sourdough cracker, confit yolk	16.9
Cornish cuttlefish over fire, fennel, chilli & basil gremolata, Amalfi lemon	16
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Tagliolini with slow cooked tomatoes & agretti, pangritata v	20.5
Shetland cod cooked over fire, morels, asparagus, café au lait sauce *	27.5
Hereford bavette, Tropea, gorgonzola, hazelnut butter, aged balsamic, jus	29.9
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Cornish mid potatoes, café de Paris butter v	7.5

Cheese

Served with membrillo & sourdough crackers

Fourme d'Ambert <i>Blue cheese from Auvergne, France. Cow's milk, delicate, mild, creamy</i>	8.5
Vacherin <i>Semi firm cheese from Fribourgeois, Switzerland. Cow's milk, rich, nutty</i>	8.5
Ashcombe <i>Semi-soft from the Cotswolds. Cow's milk. Sweet, ash layered, buttery, earthy</i>	8.5
Selection of 3	23
Dessert	
Dark chocolate & amaretto truffles, sea salt v	5
Tonka bean crème caramel, sea salt	7.9
Tiramisu, orange, nutmeg, cocoa v	9.5
Mouneyrac pear & almond tart, pear crèmeux, crème fraîche	8.5
Gelato & sorbet	
Salted butter caramel v	
Rhubarb & pink peppercorn sorbet v	
Fior di latte, olive oil, fennel pollen v	
Selection of 3 v	10