

## July '24

Sourdough & 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
-	
Roman 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, peach, fennel, white balsamic, pangritatto	11.5
Whipped salt cod, agretti, confit lemon, sourdough cracker	11.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko	10.9
Slow cooked pig cheek, crispy polenta, fennel & chilli gremolata	15.9
-	
Tagliolini, summer girolle mushroom, cherry vine tomatoes, ricotta salata	18.9
Chalk stream trout, gazpacho verde, fennel & dill salsa	22.9
Devonshire ongle, Tropea onion, hazelnut beurre noisette, gorgonzola, jus	26.5
Iberico pork presa, panzanella of caramelised pepper, boqueron, olive, quince	27.5
-	
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>	
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

## Dessert

Dark chocolate & Armagnac truffles, sea salt	5
Tonka bean crème caramel	6.9
Cheddar strawberries, Italian meringue, cultured cream, balsamico, almonds	7.5
Dark chocolate ganache, cherries, amaretto ice cream	8.9
Selection of 3 ice creams or sorbets	9.5
<i>Pistachio &amp; cherry ripple gelato / Lemon &amp; rosemary sorbet</i>	3.5
<i>Fior di latte, fennel pollen, olive oil</i>	

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