

November '24 – Free from nuts

Bread & black garlic butter <i>*seeds</i>	6
D.O.P Nocellara & gordal olives	4.9
Boquerones, arbequina olive oil	7.9
Burrata from Puglia, Calabrian chilli, wild oregano	9.9
Selection of 3 artisan cured meats w/ cornichons	16/19
<i>Coppa Stagionata / Fennel salami / Ventricina salami</i>	6.9
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Burnt leek, mustard vinaigrette, chervil, <i>*no walnut</i>	9.9
Clementine, fennel & Italian bitter leaves, white balsamico <i>*no pistachio</i>	10.9
Crispy Jerusalem artichoke, velouté, truffled pecorino	11.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko	11.5
Beetroot & gin cured trout, horseradish crème fraiche, sourdough cracker	13.9
Slow cooked Hereford beef short rib & 'French onion' toast, gruyère	13.9
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Tagliatelle, cavolo nero sauce, confit yolk, 30-month parmesan, pangritata	19.9
Iberico pork bavette, bitter greens cooked on the fire, anchovy & garlic butter	26
Provencal stew of Cornish hake, prawns, mussels and squid, toast, rouille	26.5
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Cornish mid potatoes, café de Paris butter	6.9

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

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>	
Vacherin Fribourgeois	9
<i>Cow's milk, hard, 12 weeks aged, unpasteurised – sweet, nutty, rich</i>	
Brillat Savarin	9
<i>Cow's milk, soft, 8 weeks aged, pasteurised – creamy, mushroom, nutty</i>	
Selection of 3 artisan cheeses	14.5 / 18.5

Desserts

Dark chocolate & Armagnac truffles, sea salt	5
Tonka bean crème caramel	6.9
Morello cherries, chocolate ganache, yoghurt, star anise <i>*no almond</i>	8

Gelato & sorbet

Fior di latte, fennel pollen, olive oil	3.5
Mouneyrac williams pear sorbet	

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