

February 23'

Bread & whipped black garlic butter	3.9
Nocellara olives	3.9
Boquerones & Cantabrian anchovies	5.9
Puglian burrata with chilli, garlic & crispy capers	9.5
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Coppa Stagionata; 3 – 5 months, air dried pork shoulder, creamy & lean, cornichon	5.5
Suffolk chorizo; 6 week cured sausage, sweet, spicy & bitter, guindilla	5.5
Salame Finocchiona; Air dried pork belly and shoulder, fennel, aromatic & lean, cornichon	5.5
Selection of 3 artisan cured meats w/ guindillas & cornichons	12/18
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Maldon rock oyster, lemon, tabasco	3.9
Devon scallop, miso meuniere, crispy roe, hazelnuts	6.9
Croquette; prawn & crab	3.5
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Winter tomato, celery & fennel sofrito, pickled red onion	8.5
Tropea onion, hazelnut beurre noisette, Ragstone goat's cheese, crispy sage	8.9
Chicory, blood orange, fennel, Valencian almond, cabernet sauvignon vinegar	8.5
Mushrooms on toasted sourdough, shallot, thyme, hazelnut, Armagnac	9.9
Crispy fried Jerusalem artichokes, velouté, truffled pecorino	9.9
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Cannellini beans, lemon beurre blanc, smoked caviar, pankko	8.9
Cornish cuttlefish cooked over fire, Calabrian 'nduja, salsa verde	13.5
Orchard farm pork cheeks, trevisco radicchio, pickled fennel	9.9
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Swiss chard & ricotta manicotti, braised tomato, parmesan & wild rocket	14.9
Day boat hake, River Teign mussels with fregola & preserved tomatoes	15.9
Hereford beef onglet, celeriac, potato & gruyere dauphinoise, red wine jus	15.9
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Hand cut chips, rosemary & seaweed salt, tarragon mayonnaise	5

Please let us know if you have allergies or dietary requirements.

We add a discretionary 10% service charge to every bill

Cheese

Served with crackers, grapes and membrillo / eucalyptus honey

Comte	7
<i>Cows milks, raw, hard, 4-36 months aged – mild, sweet & creamy</i>	
Harbourne blue	7
<i>Goats milk, pasteurised, semi-soft, 2-5 months aged – floral and aromatic</i>	
Fourme d'Ambert blue	8
<i>Cows milk, raw, semi-soft, 5 weeks aged – salty, creamy, mild</i>	
Riseley	8
<i>Sheeps milk, raw, semi-soft, 4 weeks aged – nutty, creamy, bold & slightly smoky</i>	
Baron Bigod	8
<i>Cows milk, raw, soft, 6 weeks aged – nutty, creamy, delicate & citrussy</i>	
Swiss raclette	8
<i>Cows milk, raw, hard, 6 months aged, – salty, sweet & nutty</i>	
Morbier	7
<i>Cows milk, raw, semi-soft, 3 months aged – fruity, rich, creamy</i>	
Gubbeen	
<i>Cows milk, pasteurised, semi-soft, 3 weeks aged – savoury, nutty, fungal</i>	8
Selection of 3 artisan cheeses	9.9/13

Dessert

Chocolate truffles, sea salt / blue cheese	4/5
Tiramisu, orange, nutmeg, pistachio	7.9
Chocolate mousse, almond dentelle, olive oil, sea salt	7
Cardamom cream tartlet, red wine poached pear, pecan, crème fraiche	7.2

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