

November '24 - Free from dairy

Bread, olive oil & sherry vinegar	6
D.O.P Nocellara & gordal olives	4.9
Boquerones, arbequina olive oil	7.9
Selection of 3 artisan cured meats w/ cornichons <i>Coppa Stagionata / Fennel salami / Jamón ibérico</i>	16/19 6.9
-	
Burnt leek, mustard vinaigrette, walnuts, chervil <i>*no gruyere</i>	9.9
Clementine, fennel & Italian bitter leaves, white balsamico, pistachio	10.9
Tropea onion, hazelnut, balsamico rosso, thyme <i>*no gorgonzola</i>	11.9
Beetroot & gin cured trout, sourdough cracker	13.9
-	
Tagliatelle, cavolo nero sauce, confit yolk, pangritata <i>*no parmesan</i>	19.9
Provençal stew of Cornish hake, prawns, mussels and squid, toast, rouille	26.9
-	
Cornish mid potatoes, pimentón vinaigrette	5.5

Dessert

Dark chocolate & hazelnut truffles, sea salt	4
Mouneyrac Williams pear sorbet	3.5

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

We add a discretionary 12.5% service charge to every bill

November '24 - Free from dairy

Bread, olive oil & sherry vinegar	6
D.O.P Nocellara & gordal olives	4.9
Boquerones, arbequina olive oil	7.9
Selection of 3 artisan cured meats w/ cornichons <i>Coppa Stagionata / Fennel salami / Jamón ibérico</i>	16/19 6.9
-	
Burnt leek, mustard vinaigrette, walnuts, chervil <i>*no gruyere</i>	9.9
Clementine, fennel & Italian bitter leaves, white balsamico, pistachio	10.9
Tropea onion, hazelnut, balsamico rosso, thyme <i>*no gorgonzola</i>	11.9
Beetroot & gin cured trout, sourdough cracker	13.9
-	
Tagliatelle, cavolo nero sauce, confit yolk, pangritata <i>*no parmesan</i>	19.9
Provençal stew of Cornish hake, prawns, mussels and squid, toast, rouille	26.9
-	
Cornish mid potatoes, pimentón vinaigrette	5.5

Dessert

Dark chocolate & hazelnut truffles, sea salt	4
Mouneyrac Williams pear sorbet	3.5

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

We add a discretionary 12.5% service charge to every bill