

November '24 - Free from gluten

*Gluten free bread & black garlic butter	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 <i>Coppa Stagionata / Fennel salami / Jamón ibérico</i>	16/19 6.9
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Burnt leek, mustard vinaigrette, gruyère, walnut	9.9
Clementine, fennel & Italian bitter leaves, white balsamico, pistachio	10.9
Crispy Jerusalem artichoke, velouté, truffled pecorino *not suitable for coeliacs	11.9
Tropea onion, hazelnut beurre noisette, gorgonzola dolce, balsamico rosso	11.9
Cannellini beans, lemon beurre blanc, smoked caviar *no panko	11.5
Beetroot & gin cured trout, horseradish crème fraîche *gf cracker	13.9
Slow cooked Hereford beef short rib & 'French onion' *gf toast , gruyère	13.9
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Linguine, cavolo nero sauce, confit yolk, 30-month parmesan *no pangritata	19.9
Iberico pork bavette, puntarelle cooked on the fire, anchovy butter	26
Provençal stew of Cornish hake, prawns, mussels and squid, rouille *gf toast	26.9
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Cornish mid potatoes, café de Paris butter* *please ask to make suitable for coeliacs	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 <i>Cow's milk, semi-hard, 5 weeks, unpasteurised – rich, creamy, tangy</i>	9
Morbier <i>Cow's milk, semi-soft, 3 months, unpasteurised – nutty, fruity, creamy</i>	9
Vacherin Fribourgeois <i>Cow's milk, hard, 12 weeks aged, unpasteurised – sweet, nutty, rich</i>	9
Brillat Savarin <i>Cow's milk, soft, 8 weeks aged, pasteurised – creamy, mushroom, nutty</i>	9
Selection of 3 artisan cheeses	14.5 / 18.5

Dessert

Dark chocolate & Armagnac truffles	5
Morello cherries, chocolate ganache, yoghurt, star anise, salted almond	8
Tonka bean crème caramel, sea salt	6.9

Gelato & sorbet

Fior di latte, fennel pollen, olive oil	
Pistachio gelato	
Mouneyrac Williams pear sorbet	
Selection of 3 gelato & sorbets	9.5

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