



June '26 - Free from dairy

Bread, olive oil & sherry vinegar v	6
Manzanilla olives v	5
Boquerónes, arbequina olive oil	7.9
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Strawberry, cucumber & radish salad, sumac v <i>*no ewes curd</i>	11.2
Tuscan style cannellini beans, wild fennel & chilli, capers v	9.9
Cornish cuttlefish over fire, watercress, gremolata, aioli	16
Ashton Court venison tartare, anchovy, sourdough cracker, yolk	16.9
Ibérico pork bavette, apricot, fennel & basil panzanella, almond	22
-	
Tagliolini with slow cooked tomatoes & agretti, pangritata v <i>*no butter</i>	20.5
Confit duck leg, pancetta, braised chicory, petit pois à la française <i>*no crème</i>	27.9
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Cornish mid potatoes, pimentón vinaigrette v	6
Dessert	
Dark chocolate & hazelnut truffles, sea salt v	5
Strawberry sorbet v	3.9

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