

**November '24**

Bread & black garlic butter	6
D.O.P Nocellara & gordal olives	4.9
Burrata from Puglia, Calabrian chilli, Sicilian oregano	9.9
Boquerones, arbequina olive oil	7.9
Selection of 3 artisan cured meats w/ cornichons	16/19
<i>Coppa Stagionata / Fennel salami / Jamón ibérico / Ventricina salami</i>	6.9
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Burnt leek, mustard vinaigrette, walnut, chervil	9.9
Clementine, fennel & Italian bitter leaves, white balsamico, pistachio	10.9
Crispy Jerusalem artichoke, velouté, truffled pecorino	11.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko	11.9
Tropea onion, hazelnut beurre noisette, gorgonzola dolce, balsamico rossa	12.5
Beetroot & gin cured trout, horseradish crème fraiche, 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
Provençal 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

**Dessert**

Dark chocolate & Armagnac truffles	5
Tiramisu, orange, nutmeg, cocoa	8.9
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	3.5
Pistachio gelato	
Mouneyrac Williams pear sorbet	
Selection of 3 gelato & sorbets	9.5

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