

April '26 - Free from dairy

Bread, olive oil & sherry vinegar v	6
Manzanilla olives v	5
Boquerónes, arbequina olive oil	7.9
Jamón Ibérico, quince aioli, Valencian almond	9.9
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Roman artichokes, tarragon & mustard, pistachio v	12.9
Radicchio, clementine, fennel, white balsamic, pistachio v <i>*no ricotta</i>	12.9
Tuscan style cannellini beans, wild fennel & chilli, capers v	9.9
Ashton Court venison tartare, sourdough cracker, yolk	16.9
Cornish cuttlefish over fire, fennel, chilli & basil gremolata, Amalfi lemon	16
-	
Tagliolini with slow cooked tomatoes and agretti, pangritata v <i>*no butter</i>	20.5
Hereford bavette, Tropea, hazelnuts, aged balsamic, jus <i>*no gorgonzola/butter</i>	29.9
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Cornish mid potatoes, pimentón vinaigrette v	6
Dessert	
Dark chocolate & hazelnut truffles, sea salt v	5
Rhubarb & pink peppercorn sorbet v	3.9

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