



October '25

Bread & whipped black garlic butter v	6
Manzanilla olives ^v	5
Boquerónes, arbequina olive oil	7.9
Jamon Iberico cebo de campo	8
Burrata from Puglia ^v	9.9
-	
Roman artichokes, Castelvetrano olive salsa, pistachio ^v	12.9
Soleil fig, buffalo mozzarella & prosciutto, chicory, grape must	13.5
Cannellini beans, lemon beurre blanc, smoked caviar, panko $^{ m v}$	13.9
Monkfish, gordal olive & piquillo pepper pintxos, fennel, rosemary	16.5
Ashton Court venison tartare, beetroot, blackberries, sourdough cracker	16.5
Pig cheek ragu, crispy polenta, wild fennel & chilli gremolata	18.9
-	
Ricotta gnudi, soubise, hazelnut beurre noisette, aged balsamic ${}^{\mathrm{v}}$	21.5
Cornish skate wing, girolles, cavolo nero, oloroso sherry butter sauce	26.9
Salt marsh lamb rump, Florence shallot, pecorino crumb, watercress, jus	28.9
-	
Italian bitter leaves, salted ricotta, white balsamic, Valencian almond $^{\rm v}$	7.5
Cornish mid potatoes, café de Paris butter v	7.9

Cheese

Served with plum chutney & sourdough crackers

Cabrales DOP Cueva Del Molín Blue cheese from Asturias, Spain. Cow's milk, spicy, intense, cr	8 eamy
Baron Bigod Brie style cheese from Suffolk. Cow's milk, nutty, mushroom, si	8 mooth
Robiola La Tur Triple cream cheese from Piedmont, Italy. Buttery, creamy, eart	8 <i>'hy</i>
Selection of 3	22
Dessert	
Dark chocolate & Amaretto truffles v	5
Tonka bean crème caramel, sea salt	7.9
Tiramisu, orange, nutmeg, cocoa ^v	9.5
Wye Valley raspberries, Italian meringue, cultured cream, ha	azelnuts v 8.9
Gelato & sorbet	3.9
Basil gelato ^v	
Apricot sorbet v	
Salted butter caramel ice cream ^v	
Selection of 3 ^v	10

Dishes that are (or can be) vegetarian are marked with a $^{\rm v}$