



October '25 - Free from nuts

		Cheese	
Bread & whipped black garlic butter v	6	Served with plum chutney & sourdough crackers	
Manzanilla olives ^v	5		
Boquerónes, arbequina olive oil	7.9	Cabrales DOP Cueva Del Molín Blue cheese from Asturias, Spain. Cow's milk, spicy, intense, creamy	8
Jamon Iberico cebo de campo	8		
Burrata from Puglia ^v	9.9	Baron Bigod Brie style cheese from Suffolk. Cow's milk, nutty, mushroom, smooth	8
Roman artichokes, Castelvetrano olive salsa, pistachio * *no pistachio	12.9	Robiola La Tur	8
Soleil fig, buffalo mozzarella & prosciutto, chicory, grape must		Triple cream cheese from Piedmont, Italy. Buttery, creamy, earthy	
Cannellini beans, lemon beurre blanc, smoked caviar, panko ^v	13.9	Selection of 3	22
Monkfish, gordal olive & piquillo pepper pintxos, fennel, rosemary	16.5		
Ashton Court venison tartare, beetroot, blackberries, sourdough cracker	16.5	Desserts	
Pig cheek ragu, crispy polenta, wild fennel & chilli gremolata	18.9	Dark chocolate & Amaretto truffles v	5
-		Tonka bean crème caramel, sea salt	7.9
Ricotta gnudi, soubise, beurre noisette, aged balsamic v *no hazelnut	21.5	Tiramisu, orange, nutmeg, cocoa ^v *panettone	9.5
Cornish skate wing, girolles, cavolo nero, oloroso sherry butter sauce	26.9 Wye Valley raspberries, Italian meringue, cultured cream, ^v * no haze	nut 8.9	
Salt marsh lamb rump, Florence shallot, pecorino crumb, watercress, jus	28.9		
		Gelato & sorbet	3.9
-		Basil gelato ^v	
Italian bitter leaves, salted ricotta, white balsamic v * no almond	7.5	Apricot sorbet v	
Cornish mid potatoes, café de Paris butter ^v	7.9	Salted butter caramel ice cream ^v	
		Selection of 3 v	10

We add a discretionary 12.5% service charge to every bill. 50p from every canelé is donated to Unique Voice Bristol