

October '24 – Vegan

Sourdough, olive oil & sherry vinegar	5.9
D.O.P Nocellara & gordal olives	4.9
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Burnt leek, mustard vinaigrette, gruyere, walnut pangritata <i>*no gruyere</i>	9.9
Bitter leaves, miyagawa, shaved fennel, white balsamico, pistachio	10.9
Burnt Tropea onion, balsamico rosso, hazelnut, thyme	8.9
Cannellini beans, confit tomatoes, wild fennel & chilli gremolata, panko	8.9
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Linguine, onion ragu, thyme	15.9
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Cornish mid potatoes, pimentón vinaigrette	5.5

Dessert

Vegan dark chocolate & hazelnut truffles, sea salt	4
Apricot sorbet	3.5
Roast fig & thyme sorbet	3.5

Please let us know if you have allergies or dietary requirements.

We add a discretionary 12.5% service charge to every bill

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