

October '24 – Free from nuts

Sourdough & black garlic butter <i>*sesame</i>	6
D.O.P Nocellara & gordal olives	4.9
Puglian burrata, Calabrian chilli, oregano	9.9
Boquerones, arbequina olive oil	7.9
Selection of 3 artisan cured meats w/ cornichons	16/19
<i>Ventricina salami / Coppa Stagionata / Fennel salami</i>	6.9
-	
Burnt leek, mustard vinaigrette, gruyere, walnut pangritata <i>*no walnuts</i>	9.9
Bitter leaves, miyagawa, shaved fennel, white balsamico <i>*no pistachio</i>	10.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko	11.5
Whipped salt cod, sourdough cracker, confit lemon & thyme	13.5
Slow cooked pig cheek, crispy polenta, fennel & chilli gremolata	16.9
-	
Pappardelle, onion ragu, 30 month parmesan	19.9
Cornish mackerel, devon mussels, confit tomatoes with saffron, charred toast	21.5
Whole poussin, scottish girolles, armagnac & tarragon cream	27
Iberico pork Milanese, cime di rapa cooked on the fire, anchovy & garlic butter	26
-	
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>	
Comté	9
<i>Cow's milk, hard, 10 months aged, unpasteurised – smooth, nutty, complex</i>	
Baron Bigod	9
<i>Cow's milk, soft, 8 weeks aged, pasteurised – earthy, mushroom, citrus</i>	
Selection of 3 artisan cheeses	14.5 / 18.5

Desserts

Dark chocolate & Armagnac truffles, sea salt	5
Tonka bean crème caramel	6.9
Cheddar strawberries, Italian meringue, cultured cream, balsamico <i>*no almond</i>	7.5

Gelato & sorbet 3.5

Fior di latte, fennel pollen, olive oil	
Caramelised white chocolate <i>*no salted almond</i>	
Roast fig & thyme sorbet	
Apricot sorbet	

Selection of 3 gelato & sorbets 9.5

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