

## April '26 - Free from gluten

<b>Gluten free bread &amp; whipped black garlic butter</b> √	6
Manzanilla olives √	5
Boquerónes, arbequina olive oil	7.9
Burrata from Puglia √	9.9
Jamón Ibérico, quince aioli, Valencian almond	9.9
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Smoked duck liver parfait, <b>gluten free toast</b> , grape gastrique	10.5
Roman artichokes, tarragon & mustard, pistachio √	12.9
Radicchio, clementine, fennel, ricotta salata, white balsamic, pistachio √	13
Cannellini beans, lemon beurre blanc, smoked caviar √ <i>*no panko</i>	14.5
Ashton Court venison tartare, <b>gluten free toast</b> , yolk	16.9
Cornish cuttlefish over fire, fennel, chilli & basil gremolata, Amalfi lemon	16
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<b>GF linguine</b> , with slow cooked tomatoes & agretti √ <i>*not suitable for coeliacs</i>	20.5
Shetland cod cooked over fire, morels, asparagus, café au lait sauce*	27.5
Hereford bavette, Tropea, gorgonzola, hazelnut butter, aged balsamic, jus	29.9
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Cornish mid potatoes, café de Paris butter √	7

## Cheese

Served with membrillo &amp; GF crackers

Fourme d'Ambert	8.5
<i>Blue cheese from Auvergne, France. Cow's milk, delicate, mild, creamy</i>	
Vacherin	8.5
<i>Semi firm cheese from Fribourgeois, Switzerland. Cow's milk, rich, nutty</i>	
Ashcombe	8.5
<i>Semi-soft from the Cotswolds. Cow's milk. Sweet, ash layered, buttery, earthy</i>	
Selection of 3	23
<b>Dessert</b>	
Dark chocolate & amaretto truffles √	5
Tonka bean crème caramel, sea salt	7.9
<b>Gelato &amp; sorbet</b>	3.9
Salted butter caramel √	
Rhubarb & pink peppercorn sorbet √	
Fior di latte, olive oil, fennel pollen √	
Selection of 3 √	10