

January '25 – Free from nuts

Bread & black garlic butter <i>*seeds</i>	6
D.O.P Nocellara & gordal olives	4.9
Boquerones, arbequina olive oil	7.9
Burrata from Puglia, Calabrian chilli, wild oregano	9.9
Selection of 3 artisan cured meats w/ cornichons	16/19
<i>Prosciutto di Parma / Salami Milano / Mortadella Bologna</i>	6.9
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Clementine, fennel & Italian bitter leaves, white balsamico <i>*no almond</i>	10.9
Crispy Jerusalem artichoke, velouté, truffled pecorino	12.5
River Teign mussels, sobrasada Ibérica, sherry, crème fraiche	12.5
Cannellini beans, lemon beurre blanc, smoked caviar, panko	12.5
Tropea onion, aged balsamic, gorgonzola <i>*no hazelnut</i>	10.9
Devon scallop meunière, capers, brown butter & blood orange	13.9
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Tagliatelle, cavolo nero sauce, confit yolk, 30-month parmesan, pangritata	19.9
Slow cooked ox cheek, crispy polenta, 30 month parmesan & salsa verde	24.5
Cornish skate wing, wild mushroom, spinach, fino cream, <i>*no hazelnut</i>	25.9
Ashton Court venison, Delica pumpkin, girolles, cavolo, red wine jus	27
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Cornish mid potatoes, café de Paris butter	7.5

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 Street Smart UK and St Richard's Hospice

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>	
Olavidia, Quesos y Besos	9
<i>Goat's milk, soft, 15-20 days, pasteurised – intense, buttery, white almond</i>	
Rosemary manchego	9
<i>Ewe's milk, hard, 2-5 months, unpasteurised – subtle, earthy, zesty</i>	
Selection of 3 artisan cheeses	14.5 / 18.5

Desserts

Dark chocolate & armagnac truffles, sea salt	5
Tonka bean crème caramel	6.9
Morello cherries, chocolate ganache, yoghurt, star anise <i>*no almond</i>	8

Gelato & sorbet

Pear & elderflower sorbet	
Salted butter caramel	
Selection of 3 gelato & sorbets	9.5

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