

## January '25

Bread & whipped black garlic butter	6
D.O.P Nocellara & gordal olives	4.9
Burrata from Puglia, Calabrian chilli, Sicilian oregano	9.9
Boquerones, arbequina olive oil	7.9
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, almond	11.5
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, hazelnut beurre noisette, aged balsamic, gorgonzola	12.9
Devon scallop meunière, capers, brown butter & blood orange	13.9
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Tagliolini, 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, hazelnut	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

## Dessert

Dark chocolate & Armagnac truffles	5
Tonka bean crème caramel, sea salt	6.9
Morello cherries, chocolate ganache, yoghurt, star anise, salted almond	8
Tiramisu, orange, nutmeg, cocoa	8.9

## Gelato &amp; sorbet

3.5

Pistachio gelato
Salted butter caramel
Pear & elderflower sorbet

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