

September '24 - Free from gluten

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| *Gluten free bread & black garlic butter | 5.9 |
| D.O.P Nocellara & gordal olives | 4.9 |
| Boquerones, arbequina olive oil | 7.9 |
| Puglian burrata, Calabrian chilli, oregano | 9.9 |
| Selection of 3 artisan cured meats w/ cornichons | 16/19 |
| <i>Ventricina salami / Coppa Stagionata / Fennel salami</i> | 6.9 |
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| Roma artichokes, Castelvetro salsina verde, pistachio | 9.9 |
| Mozzarella di bufala D.O.P, peach, fennel, basil, white balsamic | 11.5 |
| Black fig, prosciutto & gorgonzola dolce, balsamico rosso, *gluten free bread | 11.9 |
| Cannellini beans, lemon beurre blanc, smoked caviar *no panko | 11.5 |
| Chalk Stream farm trout, ajo blanco, grapes, dill oil | 13.9 |
| Slow cooked pig cheek, *crispy polenta , fennel & chilli gremolata | 16.9 |
| *not suitable for coeliacs | |
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| Linguine, scottish girolles, firenze tomatoes, ricotta salata | 18.9 |
| Skate wing, river Teign mussels, manzanilla sherry & saffron butter sauce | 26.5 |
| Devonshire onglet, tropea onion, hazelnut beurre noisette, roquefort, jus | 26.9 |
| Iberico pork bavette, panzanella of apricot, IOW tomato, almond, basil & mint | 26.5 |
| *no crouton | |
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| Cornish mid potatoes, café de Paris butter * | 6.5 |
| *please ask to make suitable for coeliacs | |

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 **gluten free crackers** & quince membrillo

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| 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 |
| Dessert | |
| Dark chocolate & Armagnac truffles, sea salt | 5 |
| Tonka bean crème caramel | 6.9 |
| Cheddar strawberries, Italian meringue, cultured cream, balsamico, almonds | 7.9 |
| Gelato & sorbet | 3.5 |
| Pistachio | |
| Hazelnut | |
| Fior di latte, fennel pollen, olive oil | |
| White chocolate caramel, salted almond | |
| Peach sorbet | |
| Selection of 3 gelato & sorbets | 9.5 |

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