



<b>Bread and Olive Oil</b> (df/vgn)	<b>3.5</b>
<b>Olives - marinated queen green and kalamata</b> (df/vgn)	<b>3</b>
<b>Roasted and salted Spanish almonds</b> (df/vgn)	<b>3</b>
<b>Trealy Farm Charcuterie - coppa, finocchiona, prosciutto crudo, bresaola</b> (gf/df)	<b>8</b>
<b>Aligot potato croquettes with onion molasses mayo</b> (gf)	<b>6</b>
<b>Sourdough crumpet with smoked mussels and carrot slaw</b> (df)	<b>7</b>
<b>Flowersprouts with creme fraiche and leeks</b> (gf/v)	<b>7</b>
<b>Lamb's heart with fava bean puree, quince and brown butter vinaigrette</b> (gf)	<b>8</b>
<b>Cauliflower with roasted almonds and blood orange</b> (gf/df/vgn)	<b>7</b>
<b>Squid with cabbage, squid ink and pickled chilli</b> (df/gf)	<b>8</b>
<b>Roast chicken, squash puree, kale and seeded dukkah</b>	<b>15</b>
<b>Fresh fish with potatoes, onions and paprika</b> (df/gf)	<b>p.o.a</b>
<b>Rye grain risotto, beetroot and Caerphilly</b> (v)	<b>14</b>
<b><u>Pud-pud</u></b>	
<b>Chamomile and yoghurt ice cream with candied kumquats</b> (v)	<b>6</b>
<b>Hazelnut and burnt apple Paris-Brest</b> (v)	<b>6</b>
<b>Cheeseboard - a selection of three British cheeses from Neals Yard with our chutney and crackers</b>	<b>10</b>

**Please inform your waiter of any allergies or dietary requirements**