



<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>9</b>
<b>Tomato, Brefu Bach &amp; oregano croquettes with basil mayonnaise</b> (v)	<b>6</b>
<b>Courgettes and yoghurt with paprika, garlic &amp; quinoa</b> (v/gf)	<b>6</b>
<b>Spring onions with potato, Spenwood and pickled scapes</b> (v/gf)	<b>7</b>
<b>Squid, kohlrabi, cucumber and preserved lemon</b> (gf/df)	<b>8</b>
<b>Tomatoes with salad cream and cured sardines</b> (gf)	<b>7</b>
<b>Braised bobby and broad beans with crispy lamb belly</b> (gf/df)	<b>8</b>
<b>Gnocchi with beetroot, walnut and goats' curd</b> (v)	<b>14</b>
<b><u>Pud-pud</u></b>	
<b>Walnut cake with roast plums and cinnamon custard</b> (v/gf)	<b>6</b>
<b>Rhubarb and fennel bombé</b> (gf/v)	<b>7</b>
<b>Ice cream scoop</b> (various flavours available)	<b>3</b>
<b>Cheese - three fantastic British cheeses from Neal's Yard with TONCO chutney, crackers and oatcakes</b>	<b>10</b>

Please inform your waiter of any dietary requirements or allergies