



Bread and Olive Oil (df/vgn)	3.5
Olives - marinated queen green and kalamata (df/vgn)	3
Roasted and salted Spanish almonds (df/vgn)	3
Trealy Farm Charcuterie - coppa, finocchiona, prosciutto crudo, bresaola (gf/df)	9
Tomato, Brefu Bach & oregano croquettes with basil mayonnaise (v)	6
Courgettes and yoghurt with paprika, garlic & quinoa (v/gf)	6
Spring onions with potato, Spenwood and pickled scapes (v/gf)	7
Tomatoes with salad cream and cured sardines (gf)	7
Squid, kohlrabi, cucumber and preserved lemon (gf/df)	8
Braised bobby and broad beans with crispy lamb belly (gf/df)	8
Fresh fish with haricot beans and rainbow chard (gf)	16
Braised pork shoulder with sweetcorn and cavolo nero (gf)	16
Gnocchi with beetroot, walnut and goats' curd (v)	14
<u>Pud-pud</u>	
Walnut cake with roast plums and cinnamon custard (v/gf)	6
Rhubarb and fennel bombe (v/gf)	7
Ice cream scoop (various flavours available)	3
Cheese - three fantastic British cheeses from Neal's Yard with TONCO chutney, crackers and oatcakes	10

Please inform your waiter of any dietary requirements or allergies