



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)	8
Courgette and Spenwood croquettes with lemon aioli (v)	6
Ceviche with grapefruit, radishes and quinoa (df, gf)	8
Asparagus with labneh and walnuts (v, gf)	8
Charred cuttlefish, cucumber and dulse salad (gf, df)	8
Pork fat brioche, terrine and pickles	8
Violet artichokes, sauce grebiche (df/gf)	8
Barley and potato risotto with leeks, watercress and Beenleigh Blue (v)	14
Hogget, fennel, jersey royals and oregano (gf/df)	16
Fresh fish with ratatouille (df/gf)	21
<u>Pud-pud</u>	
Elderflower panna cotta, cucumber jelly, emmer shortbread (v)	6
Hazelnut frangipane tart with rhubarb ripple ice cream (v)	7
Ice cream scoop (various flavours available)	2.5
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