



|  |            |
|--|------------|
| <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>Wild garlic, nettle and Coolea cheese croquettes with wild garlic mayo</b>                              | <b>6</b>   |
| <b>Beetroot and sunflower emulsion with liquorice and seeded cracker</b> (vgn)                             | <b>6</b>   |
| <b>Spring alliums, stracciatella, wild garlic oil and buckwheat</b> (gf/ available df)                     | <b>7</b>   |
| <b>Grilled purple sprouting broccoli with smoked mussel and brown butter sauce</b> (gf)                    | <b>8</b>   |
| <b>Pork and sauerkraut parcel with apple and mustard</b> (df)  | <b>8</b>   |
| <b>Brandade agnolotti with kalamata olive, cabbage juice and black blood orange</b> (df)                   | <b>8</b>   |
| <b>Pork with mash, roast chicory, walnut and anchovy</b> (gf)  | <b>16</b>  |
| <b>Halibut with spring greens, lemon emulsion, bay and cured roe</b> (gf/available df)                     | <b>20</b>  |
| <b>Jerusalem artichoke, leek, creme fraiche, Spenwood and breadcrumbs with spring salad</b> (available gf) | <b>14</b>  |
| <b><u>Pud-pud</u></b>  |            |
| <b>Sheep's curd cannoli with rosemary honey and almond ice-cream</b> (v)                                   | <b>6</b>   |
| <b>Blood orange, hazelnut and oloroso curd tart</b> (v)  | <b>6</b>   |
| <b>Ice cream scoop</b> (various flavours available)  | <b>2.5</b> |
| <b>Cheese - three fantastic British cheeses from Neal's Yard with TONCO chutney, crackers and oatcakes</b> | <b>10</b>  |