



Bread and Olive Oil (df/vgn)	3.5
Olives - marinated queen green and kalamata (df/vgn)	3.5
Roasted and salted Spanish almonds (df/vgn)	3.5
Trealy Farm Charcuterie - coppa, finocchiona, salami piccante, bresaola (gf/df)	10
Aligot potato croquettes with sweet onion mayonnaise	7
Smoked cods roe emulsion with January king cabbage (df/gf)	8
Kalette tops with cottage cheese, leek oil and crispy onion (v/gf)	8
Cauliflower, blood orange and almond salad (vgn/gf/df)	7
Squash Brik with yogurt and vadouvan (v)	9
Gnochetti sardi with hogget ragu (df)	9
Braised fava beans with oyster mushrooms, goats' curd and hazelnut gremolata (v/gf)	16
Fish with mashed potatoes, ramson caper butter emulsion and greens (gf)	POA
Hogget with lentils, cabbage and mustard (gf/df)	22
<u>Pud-pud</u>	
Cheese - three fantastic British cheeses from Neal's Yard with TONCO chutney, crackers and oatcakes	12
Carrot cornbread with yogurt ice cream and whey caramel (v)	7
Chocolate mousse, seville orange, creme fraiche and buckwheat (v/gf)	7
Ice cream scoop (various flavours available)	3.5

Please inform your waiter of any dietary requirements or allergies