



<b>Bread and Kato Samiko olive oil</b> (vgn/df)	<b>3.5</b>
<b>Olives - marinated Nocellara and Kalamata</b> (vgn/gf/df)	<b>3.5</b>
<b>Roasted and salted Spanish almonds</b> (vgn/gf/df)	<b>3.5</b>
<b>Trealy Farm Charcuterie - coppa, finocchiona, salami piccante, bresaola</b> (gf/df)	<b>10</b>
<b>Jerusalem artichoke and Beenleigh Blue croquettes with pickled chicory</b> (v)	<b>6.5</b>
<b>Carrot panisse with labneh and carrot molasses</b> (v/gf)	<b>7</b>
<b>Squid and kohlrabi with pickled chilli, green tomato and preserved lemon</b> (gf/df)	<b>9</b>
<b>Pork pasty with fermented plum sauce</b>	<b>9</b>
<b>Sprout tops with quince and hazelnuts</b> (vgn/gf/df)	<b>7</b>
<b>Leek with smoked beetroot and almond</b> (vgn/gf/df)	<b>8</b>
<b>Squash ravioli, yogurt with spiced brown butter and toasted pumpkin &amp; camelina seeds</b> (v)	<b>16</b>
<b>Fish with celeriac, kale, toasted quinoa and bisque emulsion</b> (gf)	<b>POA</b>
<b>Hogget with braised carlin peas and and St. Nicholas' January king cabbage</b> (gf/df)	<b>18</b>
<b><u>Pud-pud</u></b>	
<b>Cheese - three fantastic British cheeses from Neal's Yard with TONCO chutney, crackers and oatcakes</b>	<b>12</b>
<b>Baked Alaska - spiced ice cream, walnut cake and torched meringue</b> (v/gf)	<b>7</b>
<b>Prune and Pedro Ximenez tart with P.X crème diplomat</b> (v)	<b>7</b>
<b>Ice cream scoop</b> (various flavours available)	<b>3.5</b>

Please inform your waiter of any dietary requirements or allergies