



Bread and Olive Oil	3.5
Olives - marinated queen green and kalamata	3
Roasted and salted Spanish almonds	3
Trealy Farm Charcuterie - coppa, finocchiona, prosciutto crudo, bresaola (gf/df)	8
Squid and mussel escabeche (gf/df)	6
Jerusalem artichoke and Stichelton croquettes with aioli	6
Root vegetables with prunes and pickled mustard seeds (vgn/df/gf)	7
Bread sauce soufflé and onion molasses (v)	7
Roast cabbage, pickled chilli, paprika and hazelnut (gf/df/vgn)	9
Venison pie and burnt pear puree	9
Squash Ravioli, whey and brown butter emulsion, chestnuts (v)	14
Mackerel with pinhead oatmeal, with beetroot, horseradish and escarole (df)	14
Mutton, poached quince and cavolo nero (gf)	15
<u>Pud-pud</u>	
Steamed pudding, marrow and ginger jam and custard (v)	6
Chocolate Tart (v)	6
Cheeseboard - a selection of three British cheeses from Neals Yard with our chutney and crackers	10

Please inform your waiter of any allergies or dietary requirements