



<b>Bread and Olive Oil</b>	<b>3.5</b>
<b>Olives - marinated Chalkidiki and Kalamata</b>	<b>3</b>
<b>Smoked almonds</b>	<b>3</b>
<b>Trealy Farm Charcuterie - coppa, prosciutto, finocchiona, bresaola (gf)</b>	<b>8</b>
<b>Smoked eel, beetroot and horseradish</b>	<b>7</b>
<b>Sweetcorn croquettes with smoked butter mayonnaise (available vgn)</b>	<b>6</b>
<b>Monkfish liver with quince and croutons</b>	<b>7</b>
<b>Green tomatoes with templegall cheese</b>	<b>6</b>
<b>Cabbage a trois - cabbages with almond and membrillo</b>	<b>7</b>
<b>Wild mushrooms, lardo, fried egg and sourdough crumb</b>	<b>9</b>
<b>Roast squash with sesame and fenugreek</b>	<b>7</b>
<b>Leek, Beenleigh blue, pickled walnut, crispy cavalo nero</b>	<b>7</b>
<b>HCF barnsley chop with aubergine, labneh and chilli butter</b>	<b>14</b>
<b>Halibut, cucumber butter emulsion and mussels</b>	<b>15</b>
<b><u>Pud-pud</u></b>	
<b>Cheese board</b>	<b>9</b>
<b>Crab apple jelly, greengage ice cream, brown butter cake</b>	<b>6</b>
<b>Italian meringue, burnt apple, creme fraiche, apple and oats</b>	<b>6</b>