



Sample Feasting Menu

Salted Catalan almonds (vg, gf)
Marinated olives (vg, gf)
Focaccia with herb oil (vg)
Cauliflower & Taleggio arancini with tomato & caper salsa

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Burrata, Jerusalem artichoke with black garlic & truffle vinaigrette (v)
Fowey mussels, miso butter, coconut milk & lime (gf)
Wild mushrooms, celeriac purée & hazelnut gremolata (vg, gf)

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Tamworth pork chop & salsa verde (gf)
Romanesco cauliflower with raisin pine nut relish & spiced apricot tahini (vg, gf)
Crispy Ratte potatoes, lemon toum & chilli oil (vg)
Mixed leaf salad with shallot & mustard vinaigrette (vg, gf)

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Treacle chocolate & caramel cookie with malt ice cream (v)

Prior to your meal, please inform us of any allergies or food intolerances.

Filtered sparkling - £2.5 per carafe, filtered still - complimentary.

A discretionary 13.5% service charge will be added to the bill.