



SAMPLE LUNCH

Rosemary and sea salt focaccia	3
Arancino con formaggio, mayo	3
Sage and anchovy	4
Crispy 'Nduja stuffed olives	4
Cornish speck, pickled figs, gorgonzola, buttermilk	13
Burrata, roast squash, pistachio, pomegranate	13
Fowey mussels, leeks, 'Nduja	13
Squid ink linguine, Cornish crab, zucchini, chilli, anchovy pangrattato	24
Sardinian saffron gnocchetti, sausage and fennel ragu, parmesan	20
Olive oil poached cod, preserved lemon potato, tenderstem, almonds	27
Tagliatelle, black truffle and mushroom ragu, parmesan	19
Flat iron steak, beef fat potato, ox cheek crocchette, cavolo nero, horseradish	28

PUDS

Amedei chocolate panna cotta, morello cherries	8
Baked clotted cream cheesecake, rhubarb and ginger, crumble	8
Affogato al caffè / corretto	5.5/9
Tunworth, olive oil and bee pollen bread, honeycomb	10
Lemon meringue Sgroppino – Venetian dessert/cocktail of sorbet, limoncello and prosecco	8
- Add a glass of Innocent Bystander Moscato (125ml)	7
- Add a glass of Felsina Vin Santo (50ml) and biscotti	9.5
- Add a glass of Peter Lehmann 2017 Botrytis Semillon (50ml)	8
- Add a glass of LBV Porto (50ml)	5
- Add a glass of Sandeman 20yr old Tawny Port (50ml)	8

If you have any dietary requirements; allergies or intolerances, please ask