

VEGETARIAN

V+ available vegan

SNACKS

<i>Nocellara olives</i>	4
<i>Andria sourdough, Andria olive oil, aged balsamic</i>	5

SMALL PLATES

<i>Tenderstem broccoli, chilli, garlic whipped tahini, almonds (V+)</i>	9
<i>Roasted leeks, whipped ricotta, golden rasins</i>	9
<i>Roasted aubergine, green curry, peanut, grape (v+)</i>	9
<i>Oyster mushrooms, sherry vinegar, confit garlic, sourdough, almonds (v+)</i>	9
<i>Isle of Wight tomatoes, 15 year balsamic, olive oil (v+)</i>	8
<i>Dawlish hen of the woods, parmesan cream, slow cooked egg yolk, chives</i>	11

SIDES

<i>Lollo rosso salad, preserved tomatoes, white balsamic, Andria olive oil (v+)</i>	6
<i>Truffle fries, 24 month aged parmesan (V+ no parmesan)</i>	6

DESSERTS

<i>Rum baba, mango, pistachio, coconut yoghurt sorbet</i>	8
<i>72% Chocolate ganache, coffee gelato, vin santo, brioche</i>	8
<i>English strawberry pavlova, lemon curd, almond, Bayleaf ice cream.</i>	8
<i>Baileys Affogato, Voyager espresso, vanilla gelato</i>	8
<i>Sharpham elmhirst, warm tomato chutney, biscuits</i>	9
<i>Quinta Do Castro Port, 2001, Porto 50ml, £5</i>	

DESSERT WINES

<i>2011 Vin Santo, Da vinci, Bianco Dell'Empolese, 75ml</i>	4.5
<i>2018 I Capitelli, Anselmi, Bianco Veneto, 75ml</i>	6.5

