

VEGETARIAN

SNACKS

Cauliflower cheese gougères 6

Andria sourdough, Andria olive oil, aged balsamic 5

Our dishes are served in a tasting menu format

We advise ordering 3 plates per person for the table, sharing is recommended to enjoy our concept to the fullest.

Hispi cabbage, fermented chilli, miso caramel, tahini 10

Roasted spiced cauliflower, live yoghurt, raisin, poppadom, loomi 10

Roasted celeriac, fresh winter truffle, dates, celeriac caramel 14

Beetroot, gorgonzola, toffee apple, rye, beurre nantais 10

Devon wild mushrooms, parmesan cream, slow cooked egg yolk, chives 13

SIDES

Andria salad, preserved tomatoes, white balsamic, Andria olive oil 6

Truffle fries, 24 month aged parmesan 6

DESSERTS

Rum baba, rhubarb, verbena, earl grey 8

Caramelised white chocolate parfait, chocolate sorbet, sea salt 8

Caramelised apple, set custard, cinnamon ice cream 8

Baileys Affogato, Voyager espresso, vanilla gelato 8

Sharpham elmhirst, warm tomato chutney, biscuits 9

Quinta Do Castro Port, 2001, Porto 50ml, £5

DESSERT WINES

2011 Vin Santo, Da vinci, Bianco Dell'Empolese, 75ml 5.5

2018 I Capitelli, Anselmi, Bianco Veneto, 75ml 7.5

