

2 COURSES £19 / 3 COURSES £24

## AMUSE BOUCHE

### HOUSE BREAD & BUTTER

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“DINGO ATE MY BABY (ALLEGEDLY)” - FOUR PILLARS GIN,  
FEVER TREE TONIC & ORANGE WEDGE £8.5

MARINATED SICILIAN GREEN OLIVES £4.5

SALTED MARCONA ALMONDS £4.5

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## STARTER

BURRATA w/ black fig, aged balsamic & rocket (gf)

(SA) WARRELVIND SAUVIGNON BLANC, MAN FAMILY WINES £8.5

CAULIFLOWER & BLACK TRUFFLE SOUP w/ parsley & zaatar bread (vg)

(SA) FRAM, CHARDONNAY £9.5

DUCK LIVER PARFAIT w/ quince chutney, almond & sourdough

(AUS) MAD FISH, SEMILLON/SAUVIGNON BLANC £9

BBQ KING OYSTER MUSHROOM w/ teriyaki, spring onion & silken tofu (vg)

(AUS) LA LISSE SOIE, CHENIN BLANC £5.5

CHARCOAL MINI BAGEL w/ king prawn, avocado, cucumber & chilli butter

(FRA) DOMAINE ROQUEMOLIERE, PICPOUL DE PINET £8

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## PIZZA

MARGHERITA w/ loads of basil from our garden (vegan option available, vegan mozzarella)

(AUS) THE MIXED THING, CABERNET FRANC + 13 OTHERS £9.5

AUSSIE w/ stracciatella, ham, caramelised pineapple, egg & tomato

(FRA) DOMAINE ROQUEMOLIERE, PICPOUL DE PINET £8

PEPPERONI & NDUJA w/ stracciatella, hot sopressa, fresh chilli, honey & tomato

(ARG) ESTATE MALBEC, HUMBERTO CANALE £9

MUSHROOM & WINTER TRUFFLE w/ truffle mornay, stracciatella, mascarpone, parsley

(CHI) EL VALLE DE VIEJO, PINOT NOIR £8

4 CHEESE w/ stracciatella, smoked scormoza, grana padano,  
gorgonzola, caramelised onion

(AUS) NV ARE YOU GAME, FOWLES WINE £9

SALSICCIA, POTATO, BROCCOLETTI w/ stracciatella, fresh chilli, rosemary and tomato

(SA) FRAM, CHARDONNAY £9.5

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## SIDES

“TROIS FOIS” COOKED HAND CUT CHIPS (gf) £4

FRENCH FRIES (gf) £3.5

WINTER LEAVES w/ vinaigrette (gf, vg) £4

TEMPURA CAULIFLOWER w/ chemicurri (vg) £4

## DESSERTS

**CHOCOLATE DÉLICE** w/ banana crème anglaise

*(ITA) PASSITO DI NOTO, PLANETA £9.5*

**KIWI FRUIT** w/ sumac meringue & crème chantilly (gf)

*(AUS) THE NOBLE WRINKLED RIESLING, D'ARENBERG £5.5*

**ALMOND MILK RICE PUDDING** w/ clementine marmalade (gf, vg)

*(ITA) PASSITO DI NOTO, PLANETA £9.5*

### SELECTION OF ARTISAN CHEESES +£5

**INNES BRICK GOATS** - Made by Joe Bennett in Staffordshire with the milk of his own mixed herd of Guernsey goats. Light & smooth textured with a silky taste & a delicate rind.

**STICHELTON BLUE** - Joe Schneider began making it at Stichelton Dairy in 2006 in Welbeck, Nottingham. Juicy, acidity & toasty. The texture is soft & creamy.

**TUNWORTH CAMEMBERT** - The process is all handmade from cutting to ladling, in Basingstoke, Hampshire. A camembert-style cheese which is classically creamy with flavours of truffle & garlic.

**PARMIGIANO SAN PIETRO** - Made by the Cravero family, a fifth generation cheese maturer based in Bra, Piedmont. A delicious, deep savoury cheese balanced by a rich fruity sweetness & a luscious texture.