

### GUEST WINE

Kardos Dry Furmint Mad Tokaj Hungary 2019/2020

5.85 125ml 11.70 250ml 35.10 bottle

*Pale green with grapefruit, pear & lime on the nose, leading to a full textured herbal mineral infused palate*

### FOR THE TABLE

Angel bakery sourdough with olive oil & sweet vinegar 3.50

Salted 'Don Bocarte' Calabrian anchovies 6.50

Salted Valencia almonds 4.00

La Latteria Burrata, new seasons olive oil 8.50

Nocellara DOP olives 4.00

## Starter

Devon scallops wood roasted in the half shell with sweet herbs & garlic butter 13.50

Woodland reared large black pork & venison albondigas, sweet tomato sauce, aged manchego & guindilla peppers 9.00

La Latteria burrata with new season's peas, broad beans, charred spring onions, mint & dukkah 7.50

Wood roast Cornish mackerel, beetroot borani & horseradish gremolata 9.50

New season asparagus, almond sauce & preserved lemon 8.50

## Main course

Charcoal grilled Cornish red mullet with butter beans, jamon, agretti & Amalfi lemon 26.00

Slow roasted shoulder of Middle White pork, 'patatas a lo pobre' & chorizo cooked in Austrian cider 24.00

Valencian style baked bomba rice with rabbit, snails, wild garlic, aioli & butifarra de perol 22.00

Bullinada - a Catalan fish stew of Cornish monkfish, wild Atlantic prawns, clams, mussels, aioli, fennel & potatoes 26.00

Sheep's milk malfatti with wild asparagus, nettles, hazelnuts, peas, young pecorino & lemon butter 21.00

## Vegetables

New potatoes, garlic butter & sweet herbs 4.00

Charred hispi cabbage with walnut butter 4.00

Little gem lettuce with anchovy & parmesan 4.00

*A discretionary 12.5% service charge is added to your bill. Our dishes contain allergens - for more information please speak to a member of staff.*