

STARTERS

Forest Floor Calamari VG GF 9.5

WILD KAONG SEEDS (THE CALAMARI OF THE FOREST) IN TEMPURA, TRADITIONAL JAPANESE RĀYU AND MOROCCAN PRESERVED LEMON

Oliveira's Faux Gras VG 8

OUR OWN TAKE ON THE INFAMOUS FRENCH PÂTÉ. MADE WITH CHESTNUTS, BRAZIL NUTS, WALNUT AND A SELECTION OF WILD MUSHROOM SERVED WITH HOMEMADE PICCALILLI AND TOASTED 48h SAN FRANCISCO SOURDOUGH

Cappelletti Maison - The Forager VG 15

ARTISAN PASTA FILLED WITH FORAGED BEEFSTEAK MUSHROOM, SERVED IN A CONSOMMÉ OF WILD THREE CORNERED LEEK, FORAGED IN SCOTLAND AND BROUGHT TO US BY OUR EXCLUSIVE FORAGER. SINGLE BATCH

Lady Quail of Norfolk 13

INSPIRED ON THE BEST OF BRITISH PRODUCE, POACHED QUAIL EGG FROM NORFOLK FARMS NESTED ON SMOKED POTATO MOUSSE, ALL COVERED WITH GRATED BLACK TRUFFLE

Sea Buckthorn 'Caviar' with Ceviche of Açaí Hearts VG 12

CAVIAR MADE FROM WILD SEA BUCKTHORN FORAGED IN THE KENTISH COAST. SERVED WITH CEVICHE OF AÇAÍ-TREE HEARTS, SLICES OF FRIED BERNECKER AVOCADO DRESSED WITH FORAGED BRITISH ELDERFLOWER VINAIGRETTE

Asparagus VG / GF 12

BRITISH ASPARAGUS SERVED WITH ARTISAN PLANT-BASED CHEESE CRUMBS, CARROT MOUSSE AND UMBU DRESSING

MAINS

Hen-of-the-Woods and Okinawa Gnocchi 28

A RARE AND ELEGANT SPECIES OF MUSHROOM ORGANICALLY GROWN IN DEVON, STEAMED IN FENNEL COURT-BOUILLON SERVED WITH OKINAWA GNOCCHI AND HOMEMADE CITRON PONZU

Sea-Flora Acquerello GF 22

A SPECIAL SELECTION OF ORGANIC SEA PLANTS, ALGAE AND SEA VEGETABLES CULTIVATED IN CORNWALL COOKED WITH RISOTTO RICE AGED UP TO THREE YEARS SERVED WITH PHYTOPLANKTON AND DRIED CORNISH CORN FLOWER. HAVE IT TRADITIONAL (WITH 30-MONTH AGED PARMESAN*) OR PLANT-BASED.

Miss Muffet and the Cornish Smuggler 26

With BLACK WINTER TRUFFLE FROM ARAGON, SPAIN

TWO OF THE BEST ORGANIC BRITISH CHEESES, HANDCRAFTED BY THE MULTI-AWARD WINNER SUE PROUDFOOT IN CORNWALL; COOKED WITH ARTICHOKE, ENDIVES AND FRESH HANDMADE LIGURIAN TROFIE PASTA

A VEGAN VERSION IS POSSIBLE BY REPLACING THE CHEESES WITH AWARD-WINNING PLANT-BASED ALTERNATIVES FROM MOUSES' FAVOURITE

Fillets of Trumpet Royale GF 25

COOKED IN MADAGASCAN GREEN PEPPERCORN SAUCE MADE WITH OUR 17-ROOT JUS, SERVED WITH FRIED CASSAVA AND SALAD GARNISHING
VEGAN VERSION AVAILABLE

Médailles de Céleri-Rave GF 23

ROASTED FRENCH CELERY ROOT, PASTINACA MOUSSE WITH CAULIFLOWER AND WHITE CHOCOLATE, FLAMED FIG, TENDERSTEM BROCCOLI AND 17-ROOT DEMI GLACE
VEGAN VERSION AVAILABLE

DESSERTS

We are bringing to you a selection of wild foraged plants, flowers and berries we receive directly from our fine food forager. What's good in the British Isles paired with exquisite flavours from around the world.

GARIGUETTE IN MARIGOLD 11

The beautiful gariguetta strawberry is now in season. We lightly comfit them in marigold and serve with Heilala Vanilla Pannacotta, meringue and Thai basil. Choose traditional or plant-based - GF

HEALTHY DECADENCE 9.5

Single origin Peruvian chocolate porcelain with salted caramel, vanilla ice cream. Vegan by nature, naughty by choice VG

MATCHAMISSU 9.5

A plant-based and gluten-free treat. Tiramisu made with organic green tea instead of coffee and matcha instead of chocolate, served with sea-buckthorn ice cream. A delicious fusion of Japanese and Italian cuisines. VG

CASSAVA CAKE AND YUZU SORBET 8.5

Gluten-free by birth. Traditional Brazilian country-folk pudding, served with aromatic Japanese lemon sorbet VG

AMAZONIAN TRIO 8

AÇAÍ - CUPUAÇU - JABUTICABA

A selection of homemade sorbets

...and nope, you can't have them separately.

These are made from the superfood fruits of the Amazon forest. Try it, you might even like it VG/GF

TRADITIONAL CHEESE SELECTION

Organic award-winning vegetarian cheeses from Celtic heritage made by British families in Cornwall and Wales

Choice of Three £10 Have all Five for £15

Golden Cenarth - semi-soft, rind washed in cider, nutty flavor and unique savouriness, Caws Cenarth

Pearl Las - superb highly regarded organic blue cheese made by Caws Cenarth in Carmarthenshire, Wales

Keltic Gold - from Sue Proudfoot of Whalesborough Farm, Bude, Cornwall, pungent, earthy and soft

Cornish Smuggler - a super attractive-traditional cheddar-style cave aged cheese by Sue Proudfoot

Celtic Promise - raw-milk washed-rind cheese made by Caws Teifi, a family farm in the Teifi Valle. Supreme Champion twice at the British Cheese Awards

PLANT-BASED CHEESE SELECTION

Handmade artisan British organic plant-based cheeses, combining the highest quality organic nuts with traditional cheese-making cultures and processes.

Choice of Three £10 Choice of Five £15

Cambblue - cashew based with a blue creamy centre and authentic camembert style rind. Gabrielle Le Coq

Apricot - delicious contrast of tangy and delicately sweet. Easy on the palette. Gabrielle Le Coq, London

Aged Dulse - well developed to a rich, umami flavour and medium-firm texture. Gabrielle Le Coq, London

Beer Washed Spruce Wrapped - tastes like a walk in a pristine Norwegian forest, by Gabrielle Le Coq

Tyne Original - luxuriously smooth and creamy and lends itself perfectly balanced, Tyne Cheese, Newcastle

Tyne Truffle - a touch of white truffle, cultured and aged to bring a rich but exquisite flavour, by Tyne Cheese

HAPPY COFFEE (25ml)

Irish (whisky) 9 French (brandy) 9 Italian (amaretto) 8

BRANDY (50ml)

Cognac VSOP Guy Pinard 8

Bas Armagnac Saoubi 10 Calvados VS Claque Pepin 7 Calvados Vieille Reserve Pepin 9

DESSERT WINE (50ml)

Piedra Luenga Jerez Fino - aged dry sherry 7.5

Hidalgo Pedro Ximenez - sweet sherry 7

Porto 'Terra Prima' Fonseca 7

Sauternes Château Dudon 7

Malbec Dulce Bousquet Argentina (stunning) 8

Heaven on Earth Muscat South Africa 9

* PLEASE NOTE WE SERVE ORIGINAL PARMIGIANO REGGIANO FROM MODENA IN ITALY. THIS IS A EIGHT-CENTURIES OLD TRADITION AND A PROTECTED DENOMINATION OF ORIGIN. WE DO HAVE AN ENGLISH VEGETARIAN ALTERNATIVE AVAILABLE UPON REQUEST FOR THOSE UNCOMFORTABLE WITH TRADITIONAL CHEESE MAKING. WE ALSO HAVE A VEGAN SUBSTITUTE. PLEASE LET OUR TEAM KNOW OF YOUR PREFERENCES

* A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL. SERVICE CHARGE IS SHARED AMONG THE STAFF AS A BONUS ON TOP OF THEIR SALARY. We cannot guarantee total absence of allergens. Please inform a member of our team of any allergies

LUNCH MENU

THURSDAY - FRIDAY - SATURDAY
NOON TO 2:30

STARTERS £8

Forest Floor Calamari

WILD KAONG SEEDS (THE CALAMARI OF THE FOREST) IN TEMPURA, TRADITIONAL JAPANESE RĀYU AND MOROCCAN PRESERVED LEMON VG GF

Oliveira's Faux Gras

OUR OWN TAKE ON THE INFAMOUS FRENCH PÂTÉ. MADE WITH CHESTNUTS, BRAZIL NUTS, WALNUT AND A SELECTION OF WILD MUSHROOM SERVED WITH HOMEMADE PICCALILLI AND TOASTED 48h SAN FRANCISCO SOURDOUGH VG

Cream of Graviola and Celeriac

A RARE SAVOURY FRUIT FROM THE AMAZON FOREST KNOWN FOR ITS AMAZING AROMAS AND HEALTH BENEFITS COOKED WITH BRITISH CELERIAC AS A CREAMY PLANT-BASED SOUP. VG

MAINS £18

Fillets of Portobello au Poivre

COOKED IN MADAGASCAN GREEN PEPPERCORN SAUCE MADE WITH OUR 17-ROOT JUS, SERVED WITH FRIED CASSAVA AND SALAD GARNISH GF
VEGAN VERSION AVAILABLE

Gnocchi Alla Sorrentina

HANDMADE GNOCCHI COOKED IN FRESH TOMATO AND BASIL SAUCE, TOPPED WITH CHEESE AND BAKED (PLEASE ALLOW 15 MINUTES)
VEGAN VERSION AVAILABLE

Mangrove Curry

SWEET AND IMMATURE FRUIT OF THE MANGROVE PALM COOKED WITH VEGETABLES IN A MILD CURRY.
SERVED WITH A TRIO OF WILD RICE VG GF

DESSERTS £8

Plum Cake

SEASONAL PLUM AND SEMOLINA CAKE VG

Cassava Cake with Lemon Sorbet

TRADITIONAL BRAZILIAN COUNTRY PUDIN SERVED WARM WITH A LEMON ICE CREAM VG GF

Amazonian Trio

AÇÁI - CUPUAÇU - JABUTICABA

A selection of homemade sorbets

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