

FUNCTION MENU £45 PER PESON

STARTERS

Forest Floor Calamari

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

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

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

MAINS

Fillets of Trumpet Royale

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

Miss Muffet and the Cornish Smuggler

With SPANISH BLACK SUMMER TRUFFLE

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

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

Bistecca di Sedano

MEDALLIONS OF ITALIAN CELERIAC CULTIVATED IN THE VALLE D'AOSTA, ROASTED AND GLAZED WITH OUR OWN 17-ROOT DEMI-GLACE SERVED WITH SAUTÉED FIG, PARSNIP & WHITE CHOCOLATE MOUSSELINE AND TENDER-STEM BROCCOLI (can be made vegan or vegetarian)

DESSERTS

Healthy Decadence

SINGLE ORIGIN PERUVIAN CHOCOLATE PORCELAIN WITH SALTED CARAMEL, VANILLA ICE CREAM - VG/GF

Cassava Cake and Yuzu Sorbet

GLUTEN-FREE BY BIRTH. TRADITIONAL BRAZILIAN COUNTRY-FOLK PUDDING, WITH AROMATIC JAPANESE LEMON SORBET - GF/VG

Matchamissu

A PLANT-BASED TREAT. INSPIRED ON TIRAMISU BUT MADE WITH ORGANIC GREEN TEA INSTEAD OF COFFEE AND MATCHA INSTEAD OF CHOCOLATE, WITH SEA-BUCKTHORN ICE CREAM. A DELICIOUS FUSION OF JAPANESE AND ITALIAN CUISINES WITH AN ENGLISH TWIST - VG

* PLEASE NOTE WE SERVE ORIGINAL PARMIGIANO REGGIANO FROM ITALY. THIS IS A 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 STAFF 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 staff of any allergies