

## STARTERS

### Forest Floor Calamari <sup>VG GF</sup> 9.5

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

### Oliveira's Faux Gras <sup>VG</sup> 9

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 Marshland <sup>VG</sup> 15

ARTISAN PASTA FILLED WITH FORAGED MARSHLAND VEGETABLES (SEAKALE, SALTY FINGERS, SAMPHIRE), WITH PETIT POIS AND SHALLOT WILD THREE CORNERED LEEK LEAVES AND SEA PURSLANE CONSOMMÉ

### 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 <sup>VG</sup> 12

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

### Gazpacho of Graviola <sup>VG</sup> 12

DELIGHTFULLY COLD SOUP OF GRAVIOLA (A SUPERFOOD FROM THE AMAZON FOREST, PLEASANTLY SOUR AND ELEGANTLY FRAGRANT) SERVED WITH A DRIZZLE OF FIG OIL AND BREAD

## 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.  
A FUSION OF ITALIAN AND JAPANESE CUISINES

### Sea-Flora Acquerello <sup>GF</sup> 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 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*

### Fillets of Trumpet Royale <sup>GF</sup> 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 <sup>GF</sup> 23

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

## SIDES

MIXED LEAVES SALAD & CAROB DRESSING (vg) 5 - CASSAVA FRIES WITH VEGAN MAYO (vg) 6

\* 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