

STARTERS

Ceviche VG 9

AÇÁI TREE HEART FROM THE AMAZON FOREST, IN UMBU DRESSING, WITH STRAWBERRY, HERBS, TOMATO AND SARDINIAN MUSIC PAPER

Oliveira's Faux Gras VG 9

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

Cappelletti Maison - The Marshes VG 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

Gazpacho of Graviola VG 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 48H SAN FRANCISCO SOURDOUGH

THE ROASTS £24

SERVED WITH ALL THE TRIMMINGS AND OLIVEIRA'S SPECIAL
17-ROOTS THICK GRAVY.

PLEASE LET US KNOW IF YOU ARE VEGAN WHEN ORDERING
WE DON'T HAVE JEDI POWERS

Blue Moon

A RARE SPECIES BLUE RADISH GROWN BY OLI AT MORA FARMS IN
CORNWALL

Sedano

ITALIAN CELERIAC FROM THE VALLEY D'AORTA. SMALLER AND
MORE FLAVOURED THAN IT'S NORTHERN COUSIN

Oliveira Kitchen's Joint Roast

OUR OWN ROAST CREATION. MADE OF A SELECTION OF RARE AND
NUTRITIOUS ROOTS, FORAGED MUSHROOMS AND NUTS.
A MUST-HAVE FOR IT'S NUTRITIONAL CONTENT ALONE

MAINS

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

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.

SIDES

MIXED LEAVES SALAD & CAROB DRESSING (vg) £5

EXTRA ROASTED POTATOES £5

EXTRA CAULIFLOWER CHEESE £5

* 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