

STARTERS

Forest Floor Calamari VG GF 9.5

WILD KAONG SEED (THE CALAMARI OF THE FOREST) IN TEMPURA, DRESSED WITH TRADITIONAL JAPANESE RĀYU SERVED WITH SALAD AND MOROCCAN PRESERVED LEMON

Oliveira's Faux Gras VG 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 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

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

Pattypan and the Gang VG 11

SPECIAL SELECTION OF ROASTED HERITAGE BABY SQUASH AND PUMPKIN WITH UMBU DRESSING, SERVED WITH DELICATE PLANT-BASED SPICED CHEESES, WITH ACEROLA COULIS AND SAFFRON MAYO

Graviola Velouté VG 12

DELIGHTFULLY CREAMY SOUP OF GRAVIOLA (A SUPERFOOD FROM THE AMAZON FOREST, PLEASANTLY SOUR AND ELEGANTLY FRAGRANT) SERVED WITH A DRIZZLE OF FIG OIL AND 48h SOURDOUGH

MAINS

Hen-of-the-Woods and Okinawa Gnocchi 28

A FUSION OF ITALIAN AND JAPANESE CUISINES
A RARE AND ELEGANT SPECIES OF MUSHROOM ORGANICALLY GROWN IN DEVON, STEAMED IN FENNEL COURT BOUILLON SERVED WITH OKINAWA GNOCCHI AND HOMEMADE CITRON PONZU.

Mangará in Scottish Whiskey Barrel Smoked Sea Salt GF VG 22

THE FLOWER OF BRAZILIAN BANANA TREE BRAISED IN COURT BOUILLON BEFORE SAUTÉED IN SEA SALT THAT WAS SMOKED WITH RETIRED WHISKEY BARREL WOOD.
SERVED WITH HARISSA BALLS AND A CRÊMEUX MADE OF BLACK GARLIC AND DASHEEN

Miss Muffet and the Cornish Smuggler 26

With SPANISH AUTUMN BLACK 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 GF 25

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

Violetta di Firenze with Coffee Jus GF 23

SMOKEY AND CREAMY MAUVE AUBERGINE ROASTED IN BEURRE NOISETTE. CUPUAÇU AND CARROT MOUSSE. BLUE MOON, RED MOON, AND FLEUR BLEUE RARE PRODUCE GROWN BY SUSTAINABLE FARMING IN CORNWALL
SERVED WITH RED WINE AND COFFEE JUS - VEGAN VERSION AVAILABLE

SIDES

MIXED LEAVES SALAD & CAROB DRESSING (vg) 5

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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

DESSERTS

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

CHEESECAKE OF CUPUAÇU 11

A completely plant-based cheesecake made of one of the most illusive fruit from the Amazon Forest, cupuaçu. Served with an equally gorgeous sorbet made with wild elderberry from the British countryside. GF

HEALTHY DECADENCE 9.5

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

BLACK TRUFFLE CRÈME BRÛLÉE WITH PORCINI ICECREAM 12.5

We've created two different versions of this treat, one using traditional recipes, and another with plant-based ingredients only. Please let us know if you want the plant-based version.

CASSAVA CAKE AND YUZU SORBET 8.5

Gluten-free by birth. Traditional Brazilian country-folk pudding, with aromatic Japanese lemon sorbet - GF/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, cider washed rind, nutty and unique savouriness, by Caws Cenarth. Supreme Champion at the British Cheese Awards

Perl Las - superb highly regarded organic blue cheese made by multi-award winner Caws Cenarth in Carmarthenshire, Wales

Keltic Gold - from Sue Proudfoot of Whalesborough Farm, Bude, Cornwall, pungent, earthy and soft. Multi award winner including Super Gold at the World Cheese Awards and Gold at the British Cheese Awards

Cornish Smuggler - a super attractive-traditional cheddar-style cave aged cheese by Sue Proudfoot. Bronze at the British Cheese Awards

Miss Muffet - Sweet continental style, supple texture and nutty, from Sue Proudfoot of Whalesborough Farm. Bronze at the World Cheese Awards

THE FINEST PLANT-BASED CHEESE SELECTION

From Award Winner Gabrielle Le Cocq, Mouse's Favourite

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

Choice of Three £12 Choice of Five £17

APRICOLINA - delicious contrast of tangy and delicately sweet. Easy on the palette

CAMEMBERT - Winner of the Best Dairy-Free Cheese award. Authentic taste and a perfect rind due to use of real strains.

TRUE BLUE - Carefully crafted with traditional technics and the finest ingredients that creates a complex and robust flavours

BEER-WASHED RIND - "Tastes like a walk through a pristine Norwegian forest".

Fragrant earthiness, natural smokiness and a scent of pine needles.

CREAMY CLASSIC - Umami-rich flavour that comes from natural fermentation with a dash of porcini for extra complexity and savoury notes

AFTER DINNER

HAPPY COFFEE (25ml)

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

BRANDY (25ml)

Cognac VSOP Guy Pinard 8
Bas Armagnac Saoubi 10
Calvados VS Claque Pepin 7
Limoncello 6

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