

FUNCTION MENU £45 PER PERSON

## STARTERS

**Forest Floor Calamari**

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

**Graviola Velouté**

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

**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 &amp; 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

**Cheesecake of Cupuaçu**

A COMPLETELY PLANT-BASED CHEESECAKE MADE OF ONE OF THE MOST ILLUSIVE FRUITS FROM THE AMAZON FOREST. SERVED WITH AN EQUALLY GORGEOUS SORBET MADE WITH WILD ELDERBERRY FROM THE BRITISH COUNTRYSIDE. GF/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