

SUNDAY MENU

STARTERS

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

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

Agnolotti in Sea Garden Bisque VG 15

ARTISAN PASTA FILLED WITH CRAB-OF-THE-WOODS, A FORAGED BRITISH MUSHROOM FROM NORFOLK'S THETFORD FOREST, SERVED WITH A BISQUE MADE OF ALCOHOL-FREE PERNOT, RED DULCE ALGAE AND GOLDEN CARRAIGIN

Jackies VG GF 11

ONE OF OUR NEWST CREATIONS, A CROQUETE MADE OF CASSAVA, HARISSA AND JACKFRUIT (HENCE THE NAME; JACKIE), FILLED WITH GRAVIOLA CREAM. SERVED WITH A TRIO OF MAYO: SAFFRON, WAKAME AND PINK PEPPERCORN

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

Okinawa Feijoada VG 20

TRADITIONAL LATIN-AMERICAN BLACK BEAN STEW COOKED WITH OKINAWA SWEET POTATO SERVED WITH 48h SOURDOUGH

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