

## 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

**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 WITH ALCOHOL-FREE PERNOT, RED DULCE ALGAE AND GOLDEN CARRAIGN

**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

**Jackies** VG GF 11

OUR NEWST CREATION, A CROQUETE MADE OF CASSAVA, HARISSA AND JACKFRUIT (HENCE THE NAME WE GAVE IT), FILLED WITH GRAVIOLA CREAM. SERVED WITH A TRIO OF MAYO: SAFFRON, WAKAME AND PINK PEPPERCORN

**Green Asparagus** GF/VG 12

DELIGHTFULLY BLANCHED AND RESTED IN OLIVE OIL, CONFIT CHERRY TOMATOES, CUPUAÇU & CARROT MOUSSE

## 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

**White Asparagus Confit in Extra Virgin Olive Oil** GF VG 25

THE BEST OF THE SEASON, WHITE ASPARAGUS FROM THE LOIRE VALLEY, COMFIT IN EXTRA VIRGIN OLIVE OIL, SERVED WITH A DUST OF TRUFFLE, POMME FONDANT, SAVOURY CUPUAÇU MOUSSELINE

## 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.

## asparagus panna cotta with rhubarb sorbet 12

TO COMPLETE THE CHEF'S OBSESSION WITH ASPARAGUS, HERE'S A SURPRISINGLY DELICIOUS DESSERT MADE WITH THE HERBACEOUS. PLANT-BASED PANNA COTTA OF ASPARAGUS AND A DASH OF LIME, SERVED WITH THE OTHER GREAT ARRIVAL OF THE BRITISH SPRING, THE GLORIOUS RHUBARB GF/VG

## 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. GF

## cassava cake and yuzu sorbet 8.5

GLUTEN-FREE BY BIRTH. 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. 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