

STARTERS

Forest Floor Calamari

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

Green Asparagus

SERVED WITH CHERRY TOMATOES CONFIT IN EXTRA VIRGIN OLIVE OIL, WITH CUPUAÇU AND CARROT MOUSSE

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 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 & 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

Black Truffle Crème Brûlée with Porcini Ice Cream

VEGAN VERSION AVAILABLE. PLEASE INFORM US IN ADVANCE IF YOU WANT IT VEGAN

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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