

# SUNDAY MENU

## STARTERS

### Green Asparagus GF/VG 12

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

### 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

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## 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

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## 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