

## STARTERS

### **Gazpacho of Graviola** VG 12

DELIGHTFULLY CHILLED WHITE SOUP OF GRAVIOLA AND CELERIAC. RICH, AROMATIC AND CREAMY, FULLY PLANT-BASED GOODNESS SERVED WITH 48h SOURDOUGH BREAD

### **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 OF ALCOHOL-FREE PERNOD, RED DULCE ALGAE AND GOLDEN CARRAIGIN

### **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 SICILIAN GRAN KINARA VEGETARIAN PARMESAN AND GRATED BLACK TRUFFLE

### **Jackies** VG GF 11

OUR NEWEST 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

## 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 CRÈMEUX MADE OF BLACK GARLIC AND DASHEEN

### **Miss Muffet and the Cornish Smuggler** 26

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 ALL COVERED WITH SICILIAN GRAN KINARA VEGETARIAN PARMESAN AND GRATED BLACK TRUFFLE  
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

### **Striata Beurre Noisette with Red Wine Coffee Jus** GF VG 25

ITALIAN STRIATA AUBERGINE ROASTED ON FRENCH BEURRE NOISETTE SERVED WITH CUPUAÇU AND CARROT MOUSSE, VEGETABLES COOKED IN OLIVE OIL

## SIDES

MIXED LEAVES SALAD & CAROB DRESSING (vg) 5

CASSAVA CHIPS WITH GARLIC MAYO (vg) 6

# 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.

## 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

## profiteroles alla gaucha 10.5

FULL PLANT-BASED PROFITEROLES CRAFTED BY OUR VERY CREATIVE GAUCHA CHEF, MADE WITH DULCE DE LECHE AND COVERED WITH AÇAÍ SAUCE VG

## the cheesecake treatment 12

CHEESECAKE OF CUPUAÇU (A SUPER FOOD FRUIT FROM THE BRAZILIAN AMAZON FOREST) SERVED WITH SORBET MADE FROM THE BRITISH NATIVE HAWTHORN BERRY. THESE ARE BOTH MEDICINAL BOTANICALS 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