

OLIVEIRA KITCHEN

(OUR DISHES ARE VEGETARIAN.
ALL OUR DISHES CAN BE MADE VEGAN.
PLEASE TELL US IF YOU WANT THE VEGAN VERSION)

SNACKS

bread and butter 8.5
HOMEMADE ORGANIC BREAD WITH HOME WHIPPED
AGAVE AND TRUFFLE BUTTER
(please allow 10 minutes)

Olives 4
Bella di Cerignola

Jackies VG GF 9
OUR NEWEST CREATION, A CROQUETE MADE OF
CASSAVA, HARISSA, GRAVIOLA AND JACKFRUIT (HENCE
THE NAME WE GAVE IT). SERVED WITH A TRIO OF MAYO:
SAFFRON, WAKAME AND PINK PEPPERCORN

okinawa purple coxinhas VG 9
A COLOURFUL TWIST ON THE BRAZILIAN STREET FOOD
FAVOURITE. GOLDEN-FRIED DOUGH MADE FROM
OKINAWA SWEET POTATO WITH A RICH FILLING OF
CHICKEN-OF-THE-WOODS MUSHROOM

STARTERS

ceviche of açai-tree hearts & forest floor calamari VG 9.5
ASIAN KAONG SEED (THE 'CALAMARI' OF THE FOREST) HEART OF AÇAÍ-TREE FROM THE AMAZON FOREST,
SERVED AS A SALAD DRESSED WITH TRADITIONAL JAPANESE RĀYU WITH SARDINIAN 'MUSIC PAPER BREAD'

spaghetti alla bagna càuda 11.5
A PIEDMONTESE CLASSIC MADE HERE WITH OUR OWN PLANT-BASED BAGNA CÀUDA.
COOKED WITH VEGETARIAN PARMESAN. VEGAN ALTERNATIVE AVAILABLE UPON REQUEST

wild british marshland risotto GF 11
A SELECTION OF WILD PLANTS FORAGED FROM BRITISH MARSHLANDS: SALTY-FINGER, MARSH SAMPHIRE, SEA BEET, SEA
ASTER, ROCK SAMPHIRE, AND SEA PURSLANE. COOKED WITH PREMIUM ACQUERELLO RICE AND SERVED WITH
VEGETARIAN PARMESAN

kaki tataki VG GF 11
SHARON FRUIT WITH FLAME BADGER, CHAYOTE, CUPUAÇU PÂTÉ AND HOMEMADE SOY-FREE TATAKI MARINATE

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

MAINS

lion's mane glazed in vermouth demi-glace GF 24
ONE OF THE RAREST BRITISH MUSHROOM FARMED IN KENT'S URBARN FARM, GLAZED WITH OUR 17-ROOT DEMI GLACE
AND A REDUCTION OF ORGANIC VERMOUTH, SERVED WITH CARROT & CUPUAÇU PUREE, MEAT RADISH

black trumpet and truffle cassava beignet VG 19
SERVED WITH BROAD BEANS MOUSSELINE, ZUCCHINI,

miss muffet and the cornish smuggler 24
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 ORGANIC PLANT-BASED ALTERNATIVE

assado vegano GF VG 21
HOMEMADE ROAST JOINT MADE FROM 5 OF THE MOST NUTRITIOUS ROOTS ON THE PLANET, SERVED WITH TENDER-STEM
BROCCOLI, GRAVIOLA SAUCE MOUSSE, POMME FONDANT, DEMMI-GLACE