

# 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

**green asparagus tataki** VG GF 11  
SERVED WITH 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

**cassava crust parcel filled with black trumpet mousse** VG 19  
SERVED WITH PROTEIN RICH BROAD BEANS MOUSSELINE, SPROUT AND BARLEY FRICASSEE AND 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

**striatta aubergine glazed in coffee and red wine** GF VG 21  
SERVED WITH BROCCOLI, GRAVIOLA MOUSSE, POMME FONDANT, 17-ROOT DEMMI-GLACE