

## **GLUTEN FREE**

### **SPICED, MAPLE NUTS £5**

*A selection of nuts roasted with lemon, thyme, paprika & maple.*

### **SEASONAL PICKLES £6**

*House pickled vegetables & fruits, selection dependent on seasonality.*

### **NOCCELLARA OLIVES £6**

*Giant green olives simply served chilled.*

### **BURRATA £16**

*Plant based burrata, served with heritage tomatoes, gluten free wafers & basil.*

### **“Parvus”**

*“Small” We recommend 3 dishes per person.*

### **SMASHED JACKET £9**

*Smashed skin on potato rosti with Stracciatella, lemon zest, chive powder & pickled shallots.*

### **CELERIAC, CORN, CHIMICHURRI £8**

*Argentinian inspired celeriac fondant with a smoked corn puree. Finished with spicy chimichurri.*

### **FRESH FERMENTED SALAD £7**

*Sauerkraut, apple & fennel salad with bitter leaves in an elderflower vinaigrette.*

### **CONFIT ROSCOFF RISOTTO £9**

*Confit onion risotto with a soy pickled silver skin & puffed wild rice.*

### **SAXONDALE ASPARAGUS £7**

*Charred local asparagus with a confit garlic puree & crispy shallot.*

### **PARMENTIER POTATOES £6**

*Crispy fried parmentier potatoes in a lemon & caper butter.*

## **Desserts**

### **TIRAMISU £8**

*A twist on the Italian classic with espresso mousse, vanilla sponge, chocolate & miso ganache & marsala wine jelly cubes.*

### **SEASONAL SORBET £4.5**

*A seasonal sorbet with freeze dried raspberries.*