

## STARTERS

**Forest Floor Calamari**

WILD KAONG SEEDS (THE CALAMARI OF THE FOREST) IN TEMPURA, TRADITIONAL JAPANESE RĀYU AND MOROCCAN PRESERVED LEMON VG GF

**Graviola Gazpacho**

DELIGHTFULLY CHILLED WHITE SOUP OF GRAVIOLA AND CELERIAC. RICH, AROMATIC AND CREAMY,  
SERVED WITH 48h SOURDOUGH BREAD VG

**Oliveira's Faux Gras**

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 VG

## MAINS

**Fillets of Trumpet Royale**

COOKED IN MADAGASCAN GREEN PEPPERCORN SAUCE MADE WITH OUR 17-ROOT JUS, SERVED WITH  
FRIED CASSAVA AND GARNISHING WITH SALAD - VEGAN VERSION AVAILABLE - GF

**Miss Muffet and the Cornish Smuggler**

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  
*A VEGAN VERSION IS POSSIBLE BY REPLACING THE CHEESES WITH  
AWARD-WINNING PLANT-BASED ALTERNATIVES FROM MOUSES' FAVOURITE*

**Bistecca di Sedano**

MEDALLIONS OF ITALIAN CELERIAC CULTIVATED IN THE VALLE D'AOSTA, ROASTED AND GLAZED WITH OUR OWN 17-ROOT DEMI-GLACE SERVED  
WITH SAUTÉED FIG, PARSNIP & WHITE CHOCOLATE MOUSSELINE AND TENDER-STEM BROCCOLI (can be made vegan or vegetarian) - GF

## DESSERTS

**Healthy Decadence**

SINGLE ORIGIN PERUVIAN CHOCOLATE PORCELAIN WITH SALTED CARAMEL, VANILLA ICE CREAM - VG/GF

**Cheesecake of Cupuaçu**

PLANT-BASED CHEESECAKE MADE OF CUPUAÇU FRUIT FROM THE BRAZILIAN AMAZON FOREST - VG/GF

**Black Truffle Crème Brûlée with Porcini Ice Cream**

VEGAN VERSION AVAILABLE. PLEASE INFORM US IN ADVANCE IF YOU WANT IT VEGAN - GF

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A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL  
SERVICE CHARGE IS SHARED AMONG THE STAFF AS A BONUS ON TOP OF THEIR SALARY.

We cannot guarantee total absence of allergens. Please inform a member of staff of any allergies