STARTERS

Graviola Gazpacho 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 RÄYU 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.

Assado Vegano GF VG 25

5 OF THE MOST NUTRITIOUS ROOTS IN THE PLANET, JOINED TOGETHER IN A DELICIOUS ROAST JOINT. SERVED WITH CUPUAÇU AND CARROT MOUSSE, VEGETABLES COOKED IN OLIVE OIL AND ESPAGNOLE SAUCE,

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

SIDES

MIXED LEAVES SALAD & CAROB DRESSING (vg) 5

CASSAVA FRIES WITH VEGAN MAYO (vg) 6

DESSERTS

We are bringing to you a selection of wild foraged plants, flowers and berries 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 IFYOU 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

PLANT-BASED CHEESECAKE MADE OF CUPUAÇU FRUIT FROM THE BRAZILIAN AMAZON FOREST, SERVED WITH SORBET OF WILD HAWTHORN BERRY (BRITAIN MEETS THE SOUTH AMERICAN RAIN FOREST) 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 - GF/VG

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

DESSERT WINE (50ml)

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

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