

Appetizers

Pitted green olives marinated with lemon zest, garlic & coriander v - £3.99

Italian red pepellino bell peppers stuffed with cream cheese v - £4.29

Chargrilled artichokes in seasoned oil v - £4.29

Truffle & Pecorino nuts ~ roasted almonds, cashews, pecans & macadamias in Pecorino cheese & truffles - £3.99

Sea Salt & Mignonette almonds ~ roasted & seasoned with mignonette black pepper & sea salt - £3.99

Falafel Picos ~ roasted in Gram flour with Cumin, Coriander, mixed spices and lemon verbena - £3.99

Entrees

Exmoor Caviar ~ £34.99 or £45.99 with a glass of English NYETIMBER

Served with Scottish smoked salmon & crème fraiche

The Exmoor Caviar farm is situated at the foothills of the Exmoor National Park where 40 million litres of fresh Devonshire water, naturally filtered through slate, shale & sandstone, pass through the farm every day. The sturgeon fish are allowed to grow at the pace that nature intended in this fresh, cool mineral water.

The clean & natural delicate flavours of the caviar are enhanced by locally harvested Cornish Sea Salt.

Pâté selection ~ £9.99 each (enjoy with a glass of Sauternes dessert wine, Riesling or Meursault)

Chicken liver pâté ~ with extra dry gin & lemon

Chicken liver pâté ~ with Chase smoked vodka

Lentil & mushroom vegan pâté ~ with forest mushrooms, paprika & generous seasoning v

Fish selection ~ £9.99 each (enjoy with a glass of Alvarino, Gavi de Gavi or Ikigail)

Provence herb sardines ~ delicious whole sardines with a subtle touch of virgin olive oil & Provence herbs

Red chilli sardines ~ delicious whole sardines touched with virgin olive oil & red chilli

Smoked mackerel ~ wood smoked, cracked black peppered fillets

Pork Pies of the day - served with garnish & salads ~ £9.99 each

Hand made using locally reared, free range pigs from North Norfolk with delicious seasonings

Mezze & hummus selection ~ £13.99 v

Beetroot hummus

Seasoned chickpea hummus

Black truffle & mushroom salsa

Marinated figs

Turkish Mezze ~ sun dried tomatoes, peppers & pomegranate molasses for a rich & tangy flavour

...a taste of adventure

Main Course

Italian Cheese selection ~ £19.99

Ubriaco classico ~ semi hard, pasteurised cow's milk cheese refined with Raboso red wine.

Fruity notes of blackberry & cherry with a gentle, delicious, slightly spicy flavour

Gugu Blu ~ soft blue, pasteurised cow's milk cheese with Zibibbo, Sicilian dessert wine topped with dried figs &

walnuts. Lightly sweet cheese with hints of smoked wood & coffee beans in the aftertaste

Ubriaco di Capra ~ Pasteurised semi hard goat's cheese, aged for eight months & refined in Traminer wine grapes.

Round & delicate taste with hints of wood & forest notes

Toma Al Tartufo ~ Cow's cheese made exclusively with mountain milk from the farms of Valcavallina,

Alto Sebino & Valle Seriana. A wonderful buttery texture with black truffle flakes

Charcuterie board ~ £19.99

Welsh Lamb carpaccio ~ a delicious, delicate texture & a hint of rosemary

Wild venison carpaccio ~ with Wild British venison & a touch of juniper

Monmouthshire beef bresaola ~ Welsh beef, air dried & generously spiced

Breast of duck ~ Devon free range duck, cured & lightly beech smoked

Mediterranean plate ~ £19.99

Pitted green olives ~ marinated with lemon zest, garlic & coriander

Ezme antipasti ~ grilled red peppers, sun dried tomatoes & dressing of pomegranate, chilli, mint & parsley

Roasted pepper tapenade

Chargrilled artichokes in seasoned oil

Dolmades - stuffed vine leaves

Cous Cous ~ blended with grilled vegetable salad

Falafel Picos ~ roasted in Gram Flour with Cumin, Coriander, mixed spices & Lemon Verbena

Desserts

£8.99 each or £15.99 with a glass of dessert wine...you simply MUST!

Decadent Chocolate Tart

Tart au Citron

Bourbon & Pecan pie

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