

## April '26 – Free from Gluten

Gluten free bread, whipped bottarga butter	6
Nocellara Castelvetro olives <sup>v</sup>	5
Calabraitica anchovies from Calabria	9.9
Spianata Romana salami	7.5
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Friggitelli peppers agrodolce, stracciatella, tomato compote	12.5
Wye valley asparagus, bagna cauda, 30-month parmesan	13.5
Whipped salt cod, crispy polenta, agretti, fennel	13.5
Chalk stream trout crudo, blood orange, leccino olive, oregano	14.5
Tropea onion, caprino fresco from Piedmont, brown butter, grape must <sup>v</sup>	13.9
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Risotto, morels, king chestnuts, wild garlic	19.9
GF pasta, tomato brodo, capers & basil <sup>v</sup>	16.9
GF pasta, prawn alla Calabrese	21.9
GF pasta, Tuscan sausage ragu, Calabrian chilli	21.9
<i>Free from gluten pasta (can be made suitable for coeliacs on request)</i>	
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Slow cooked lamb shoulder, pea ragu, anchovy, gremolata	27.5
Cornish sole, River Teign mussels, vermouth, caper butter sauce	29.5
Ashton Court venison, gorgonzola dolce, bone marrow butter, aged balsamic	29.9
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Italian bitter leaves, white balsamic, pistachio	9.9
Crispy potatoes, rosemary & garlic <sup>v</sup>	6
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*Please let us know if you have allergies or dietary requirements*

*Vegetarian options on our menus are with a <sup>v</sup> some dishes can be made vegetarian upon request*

*We add a discretionary 12.5% service charge to every bill*

*50p from every artichoke is donated to BS3 Community*

## Formaggio

Gorgonzola piccante, pear, walnut	
<i>Cow's milk, aged 12 months, pasteurised, from Lombardy</i>	9
Robiola Rocchetta, fig mostarda	
<i>Triple creamed, aged 2-4 weeks, pasteurised, from Piedmont</i>	9
Taleggio Valsassina, millefiori honey	
<i>Cow's milk, aged 4-8 weeks, pasteurised, from Lombardy</i>	9
Selection of cheeses – all three served with <b>gluten free crackers &amp; grapes</b>	23

## Dolce

Pistachio panna cotta, Mosè olive oil	8
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## Gelato

Fior di latte & aged balsamic vinegar of modena <sup>v</sup>	3.9
Pink grapefruit and Campari sorbet <sup>v</sup>	3.5

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