

OLIVEIRA KITCHEN

(OUR DISHES ARE VEGETARIAN.
ALL OUR DISHES CAN BE MADE VEGAN.
PLEASE TELL US IF YOU WANT THE VEGAN VERSION)

SNACKS

bread and butter 8.5
HOMEMADE ORGANIC BREAD
WITH HOME WHIPPED AGAVE AND TRUFFLE BUTTER
(please allow 10 minutes)

Jackies VG GF 9
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

Olives 4
Bella di Cerignola

okinawa purple coxinhas VG 9
OUR CRISPY, CREAMY, VEGAN. A COLOURFUL TWIST ON THE
BRAZILIAN STREET FOOD FAVOURITE. GOLDEN-FRIED DOUGH
MADE FROM OKINAWA SWEET POTATO WITH A RICH FILLING OF
CHICKEN-OF-THE-WOODS MUSHROOM

STARTERS

ceviche of açai-tree hearts & forest floor calamari VG 9.5
ASIAN KAONG SEED (THE 'CALAMARI' OF THE FOREST) HEART OF AÇAÍ-TREE FROM THE AMAZON FOREST,
SERVED AS A SALAD DRESSED WITH TRADITIONAL JAPANESE RĀYU WITH SARDINIAN 'MUSIC PAPER BREAD'

aubergine panée & mango salad VG 9.5
SEASON'S MEDITERRANEAN AUBERGINES BREADCRUMBED WITH YUKA AND CHICKPEAS
SERVED ON A FRESH SALAD OF MANGO AND RUCOLA

wild british marshland risotto GF 11
A SELECTON OF WILD PLANTS FORAGED FROM BRITISH MARSHLANDS: SALTY-FINGER, MARSH SAMPHIRE, SEA BEET, SEA
ASTER, ROCK SAMPHIRE, AND SEA PURSLANE. COOKED WITH PREMIUM ACQUARELLO RICE AND SERVED WITH
VEGETARIAN PARMESAN

black fig, flame badger, tataki and cupuaçu VG GF 11
BOURJASOTTE NOIRE FIG, IN HOMEMADE SOY-FREE TATAKI MARINATE, CHAYOTE AND CUPUAÇU PÂTÉ

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

MAINS

lion's mane glazed in vermouth demi-glace GF 24
ONE OF THE RAREST BRITISH MUSHROOM FARMED IN KENT'S URBARN FARM, GLAZED WITH OUR 17-ROOT DEMI GLACE
AND A REDUCTION OF ORGANIC VERMOUTH, SERVED WITH CARROT & CUPUAÇU PUREE, MEAT RADISH

black trumpet and truffle cassava beignet VG 19
SERVED WITH BROAD BEANS MOUSSELINE, ZUCCHINI,

miss muffet and the cornish smuggler 24
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

bistecca di sedano GF VG 21
CELERIAC BRAISED IN ELDERFLOWER WINE. WITH CANNELLINI MOUSSE, POMME FONDANT, TENDER STEM BROCCOLI