

## NIBBLES

OLIVES  
Nocellara del Belice  
3.5

TEMPURA  
stems, fruits & herbs  
9.0

TLAYUDA  
frijoles, 'requeson', chorizo  
8.5

PESCADILLA  
Valentina sauce & lemon  
8.5

## NOVEMBER LUNCH SPECIAL

TWO COURSES £22 p.p

THREE COURSES £30 p.p

## STARTERS

### ROOTS

Lightly spiced parsnip soup, winter truffle & roasted hazelnuts

### GAME

Wood Pigeon, Pheasant, Duck warm terrine, spiced autumn fruits

### BASS

Chilean Seabass, tangerine & jalapeno aguachile

## MAINS

### FRUIT

Grilled fig troffie, stichelton cheese, wet walnuts

### COD

Roast Cornish cod, Veracruz style

### BEEF

Stout braised brisket, wood oven roasted bone marrow & parsely

## PUDDINGS

### CACAO

Warm dark chocolate cremeux, salted caramel, raspberry sorbet

### CACTACEA

Tequila Jose Cuervo traditional & lime sable, nopal sorbet

### CHEESE

Artisanal BRITISH & FRENCH Cheese Selection

## SIDES

BUTTERHEAD LETTUCE 4.00

CORN cooked in a clay pot esquites & epazote 6.00

SILVERBEET & COTE Hill BLU cheese gratin 6.00

KING EDWARD duck fat chips 4.50

TORTILLAS blue corn & salsa taquera 4.50

RYE SOURDOUGH, decade old Stovells culture & stone fruit smoked butter 4.50

If you have any allergies to any food products, please advice us prior to ordering. If required a full list is available. A discretionary 12.5% service charge is added to all bills - this is shared by everyone here at **STOVELLS** who contributed to your visit.