COR

November '26 - Free from dairy

Bread, olive oil & sherry vinegar v	6
Manzanilla olives v	5
Boquerones, wild oregano	9.9
Fennel Salame, caperberries	8.9
-	
Radicchio, white balsamic, pistachio v	12
Ox tongue, celeriac remoulade with anchovy mayonnaise	12.5
Crispy Jerusalem artichokes, shaved fennel, preserved tomato, hazelnuts	12.5
Tuscan style cannellini beans, wild fennel & chilli, capers v	9
Devon scallop, clementine, agretti, capers & dill *no brown butter*	17.9
-	
Cavatelli, cavolo nero, walnut & sage pangrattato, egg yolk v	19.5
-	
Cornish mid potatoes, pimentón vinaigrette v	7.5

Dessert

Dark chocolate & hazelnut truffles, sea salt v	5
Grape sorbet, Saba v	3.9

Please let us know about any allergies/dietary requirements. v = vegetarian dishes
We add a discretionary 12.5% service charge to every bill.
50p from every canelé is donated to Coexist Community Kitchen

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