

March '26 - Free from gluten

Gluten free bread & whipped black garlic butter v	6
Manzanilla olives v	5
Boquerónes, arbequina olive oil	7.9
Burrata from Puglia v	9.9
Jamón Ibérico, quince aioli, Valencian almond	9.9
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Smoked duck liver parfait, gluten free toast , grape gastrique	9.9
Crispy Jerusalem artichokes, velouté, truffled pecorino v	12.5
Radicchio, clementine, fennel, ricotta salata, white balsamic, pistachio v	12.9
Cannellini beans, lemon beurre blanc, smoked caviar v <i>*no panko</i>	13.9
Hand dived Devon scallop, brown butter, capers, agretti, blood orange	16.9
Pig cheek ragu, crispy polenta, wild fennel & chilli gremolata	18.9
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GF linguine , cavolo nero, confit yolk, chilli, parmesan v <i>not suitable for coeliacs</i>	19.9
Hereford bavette, Tropea, gorgonzola, hazelnut butter, aged balsamic, jus	29.9
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Cornish mid potatoes, café de Paris butter v	7
Purple sprouting broccoli, olive salsa verde, Valencian almonds v	7.9

Please let us know about any allergies/dietary requirements. Vegetarian dishes are marked with a v
 We add a discretionary 12.5% service charge to every bill.
 50p from every canelé is donated to BS3 Community

Cheese

Served with membrillo & GF crackers

Fourme d'Ambert	8
<i>Blue cheese from Auvergne, France. Cow's milk, delicate, mild, creamy</i>	
Vacherin	8
<i>Semi firm cheese from Fribourgeois, Switzerland. Cow's milk, rich, nutty</i>	
Ashcombe	8
<i>Semi-soft from the Cotswolds. Cow's milk. Sweet, ash layered, buttery, earthy</i>	
Selection of 3	22

Dessert

Dark chocolate & amaretto truffles v	5
Tonka bean crème caramel, sea salt	7.9

Gelato & sorbet 3.9

Salted butter caramel v	
Rhubarb & pink peppercorn sorbet v	
Fior di latte, olive oil, fennel pollen v	
Selection of 3 v	10

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