COR

November '26 - Free from gluten

Gluten free bread & whipped black garlic butter ᵛ	6
Manzanilla olives ᵛ	5
Boquerones, wild oregano	9.9
Fennel Salame, caperberries	8.9
Duck liver parfait, grape gastrique ***gf toast**	9.9
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Black fig, tahini, grape must, beurre noisette ᵛ	9.9
Ox tongue, celeriac remoulade with anchovy mayonnaise	12.5
Somerset mozzarella, radicchio, white balsamic, pistachio ᵛ	12.9
Crispy Jerusalem artichokes, velouté, truffled pecorino ᵛ	12.9
Cannellini beans, lemon beurre blanc, smoked caviar ***no panko**	14.5
Devon scallop, clementine, brown butter, capers & dill	17.9
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* **GF linguine**, cavolo nero, walnuts, egg yolk ᵛ	21
Confit pork belly, coco beans, spinach	24.5
Hereford beef onglet cooked over fire, soubise, radicchio, aged balsamic, jus	29.5
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Cornish mid potatoes, café de Paris butter ᵛ	7.5

not suitable for coeliacs

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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Cheese

Served with membrillo & **GF crackers**

Fourme d'Ambert *Blue cheese from Auvergne, France. Cow's milk, delicate, savoury, tangy*	8.5
Époisses *Soft cheese from Burgundy, France. Cow's milk, wash rind, creamy, savoury, earthy*	8.5
Payoya *Hard cheese from Sierra de Grazelema Mountains, Spain. Goats milk, nutty, floral*	8.5
Selection of 3	23

Dessert

Dark chocolate & hazelnut praline truffles ᵛ	5
Tonka bean crème caramel, sea salt	7.9
Gelato & sorbet Salted butter caramel ᵛ Fior di latte, olive oil, fennel pollen ᵛ Grape sorbet, Saba ᵛ	3.9
Selection of 3	10

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