COR

November ‘26 – Free from nuts

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, sourdough	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 ᵛ ***no pistachio**	12.9
Crispy Jerusalem artichokes, velouté, truffled pecorino ᵛ	12.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko	14.5
Devon scallop, clementine, brown butter, agretti, capers & dill	17.9
Forest of Dean wild boar albondigas, manchego, guindilla, on sourdough toast ****no almond***	17.9
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Cavatelli, cavolo nero, egg yolk ᵛ	19.5
Hereford beef onglet cooked over fire, soubise, radicchio, aged balsamic, jus	29.5
Cornish skate wing cooked over fire, chanterelle, Oloroso cream ***no hazelnuts**	27.5
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Cornish mid potatoes, café de paris butter ᵛ	7.5

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 & crackers

Fourme d’Ambert *Blue cheese from Auvergne, France. Cow’s milk, delicate, savoury, tangy*	8.5
Linens *Semi-soft cheese from Valladolid, Spain. Raw sheep’s milk, rich, savoury*	8.5
Payoya *Hard cheese from Sierra de Grazelema Mountains, Spain. Goats milk, nutty, floral*	8.5
Selection of 3	23

Dessert

Tonka bean crème caramel, sea salt	7.9
Tiramisu, orange, nutmeg, cocoa ᵛ	9.5

Gelato & sorbet 3.9

Fior di latte, olive oil, fennel pollen ᵛ
Salted butter caramel ᵛ
Grape sorbet, Saba ᵛ

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