

COR

Sourdough bread, olive oil, sherry vinegar	4.9
D.O.P Nocellara & gordal olives	4.5
-	
Winter Camone tomatoes, white balsamic	8.5
Burnt leek, mustard & shallot vinaigrette, fine herbs	9.5
Tropea onion, aged balsamic, hazelnut, thyme	8.9
Wild mushrooms cooked in armagnac on toast, tarragon	9.9
Treviso radicchio, tarocco fire orange, fennel, pistacchio	9.9
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Cannellini beans, preserved tomato, fennel, oregano, capers	8.5
Cavolo nero tagliatelle, chilli, lemon, pangritata	14
-	
Ratte potatoes, pimentón vinaigrette	5
Dessert	
Vegan chocolate & hazelnut truffles, sea salt	4

Please let us know if you have allergies or dietary requirements.

We add a discretionary 12.5% service charge to every bill

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