

February '26 – Free from nuts

Bread & whipped black garlic butter √	6
Manzanilla olives √	5
Boquerónes, arbequina olive oil	7.9
Burrata from Puglia √	9.9
Jamón Ibérico, quince aioli *no almond	8.9
-	
Smoked duck liver parfait, toast, grape gastrique	9.9
Crispy jerusalem artichokes, velouté, truffled pecorino √	12.5
Radicchio, clementine, fennel, ricotta salata, white balsamic √ *no pistachio	12.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko √	13.9
Hand dived devon scallop, brown butter, capers, samphire, blood orange	16.9
Pig cheek ragu, crispy polenta, wild fennel & chilli gremolata	18.9
-	
Cavatelli, cavolo nero, confit yolk, chilli, pangritata √	19.9
Chalk stream farm trout, rainbow chard, fennel velouté, cornichon, dill	26
Hereford bavette, Tropea, gorgonzola, aged balsamic, jus *no hazelnuts	29.9
-	
Cornish mid potatoes, café de Paris butter √	7.9
Purple sprouting broccoli, olive salsa verde √ *no almonds	7.9

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

Cheese

Served with spiced apple chutney & sourdough 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>	
Quesos y Besos	8
<i>Soft cheese from Andalusia, Spain. Goat's milk. Ash layered, creamy, tangy</i>	
Selection of 3	22
Desserts	
Dark chocolate & amaretto truffles √	5
Tonka bean crème caramel, sea salt	7.9
Tiramisu, orange, nutmeg, cocoa √ *panettone	9.5
Gelato & sorbet	3.9
Salted butter caramel √	
Mouneyrac pear sorbet √	
Fior di latte, olive oil, fennel pollen √	
Selection of 3 √	10

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