

May '26 - Free from gluten

Gluten free bread & whipped black garlic butter v	6
Manzanilla olives v	5
Boquerónes, arbequina olive oil	7.9
Roman artichokes, mustard vinaigrette, walnut v	10.9
Jamón Ibérico, potato crisps, aged manchego	10.9
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Strawberry, cucumber & radish salad, pickled ewes curd & sumac v	11.5
Somerset mozzarella, broad beans, spring peas, preserved lemon & pistachio v	13.5
Cannellini beans, lemon beurre blanc, smoked caviar v *no panko	14.5
Cornish cuttlefish over fire, watercress, gremolata, aioli	16
Ashton Court venison tartare, anchovy, gluten free toast , yolk	16.9
Grilled Iberico bavette, fennel, turnip & almond, miel de caña ketchup	18.5
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GF linguine , with slow cooked tomatoes & agretti v *not suitable for coeliacs	20.5
Shetland cod cooked over fire, asparagus, morels, café au lait sauce *	27.5
Confit duck leg, pancetta, braised chicory, petit pois à la française	27.9
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Cornish mid potatoes, café de Paris butter v	7

*contains beef stock. 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 BS3 Community

Cheese

Served with membrillo & GF crackers

Fourme d'Ambert <i>Blue cheese from Auvergne, France. Cow's milk, delicate, mild, creamy</i>	8.5
Raclette <i>Semi firm cheese from the Swiss Alps. Cow's milk, savoury, nutty, strong</i>	8.5
Ashcombe <i>Semi-soft from the Cotswolds. Cow's milk. Sweet, ash layered, buttery, earthy</i>	8.5
Selection of 3	23
Dessert	
Dark chocolate & amaretto truffles v	5
Tonka bean crème caramel, sea salt	7.9
Gelato & sorbet	3.9
Pistachio v	
Fior di latte, olive oil, fennel pollen v	
Blood orange & Campari sorbet v	
Selection of 3 v	10

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