

COR



COR
BRISTOL

OUR SPACE

COR is a Michelin Bib Gourmand, family-run neighbourhood restaurant in Bedminster, Bristol.

Everyone is welcome — whether you're dropping in for a small bite, enjoying a light lunch with colleagues, or celebrating a special occasion.

We take reservations, but walk-ins and spontaneous visits are always encouraged.

We also host weddings, parties, group bookings and private hires — just get in touch at

info@correstaurant.com.



**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*

COR

A PASSION FOR PROVIDING GREAT HOSPITALITY
AND A LOVE OF SHARING GREAT FOOD.

GROUP BOOKINGS & PRIVATE HIRE

Groups of 9-24

For parties of more than 8 guests, we offer three set menu options. Pricing varies based on the amount of food and the style of dining you prefer.

We offer three menus:

- Menu du Jour — 3 courses for £30 (lunchtimes only)
- Gathering Menu — £40
- Chef's Feast Menu — £55

The Gathering and Chef's Feast menus include nibbles, a selection of small and large sharing plates, and desserts to share. All menus can be adapted for any allergen or dietary requirements.

We allow 2.5 hours for group bookings and require your menu choice, dietary requirements, and a £15 per-person deposit to secure the reservation. This deposit is redeemed from your bill on the day and is refundable only if the booking is cancelled more than 7 days in advance.

Groups of 24+

For groups of more than 24 guests, we offer private hire. This means having the whole restaurant to yourselves for the afternoon (12pm-4.30pm) or evening (6pm-10.30pm) to enjoy at your leisure. You will be seated across the table, window and bar seating, which are all in the same room of the restaurant. Rather than a room hire fee, we just ask for a minimum spend, which can range from £1300 - £6600 depending on the time of service, day of the week and the season; please get in touch if you would like a precise quote. If you would like the restaurant for more or less time, the minimum spend amount will be adjusted accordingly.

IF YOU HAVE FURTHER QUESTIONS, PLEASE GET
IN TOUCH WITH THE TEAM AT
MANAGER@CORRESTAURANT.COM



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Gathering menu - £40

Bread & whipped black garlic butter ^v

Manzanilla olives

Salame Zia, caperberries

Payoya goat cheese, membrillo, crackers

Black fig, tahini, grape must, beurre noisette ^v

-

Roman style braised artichokes, Somerset mozzarella, gremolata ^v

Sorrento tomatoes, Jamón Serrano Reserva, migas

Scottish girolles in oloroso sherry on sourdough, yolk

Cannellini beans, lemon beurre blanc, smoked caviar, panko

Salt marsh lamb shoulder, leccino olive salsa verde, peroche, pistachio

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Apricot sorbet

Tiramisu, orange, nutmeg, cocoa

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Apricot sorbet

Tiramisu, orange, nutmeg, cocoa

Festive - £50

Savoury canelé, goats cheese, beetroot & thyme ^v **

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Bread & whipped black garlic butter ^v ***

Burrata from Puglia, grape must, pistachio ^v ***

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Hand dived Devon scallop, blood orange, beurre noisette, capers **

Cannellini beans, lemon beurre blanc, smoked caviar, panko ***

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Hereford beef onglet cooked over fire, sweet onion, radicchio, red wine jus ***

Cornish potatoes, cafe de paris butter ***

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Baron bigod, membrillo, grapes, crackers **

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Tiramisu, orange, nutmeg, cocoa ^v ***

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Cornish potatoes, cafe de paris butter

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Baron bigod, membrillo, grapes, crackers

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Tiramisu, orange, nutmeg, cocoa ^v

Chef Feast Menu - £55

Savoury canelé, beetroot, goats cheese & thyme ^v

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Bread & whipped black garlic butter ^v

Black fig, tahini, grape must, beurre noisette ^v

Roman style braised artichokes, Somerset mozzarella, gremolata ^v

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Sorrento tomatoes, Jamón Serrano Reserva, migas

Cannellini beans, lemon beurre blanc, smoked caviar, panko

Salt marsh lamb shoulder, leccino olive salsa verde, peroche, pistachio

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Spinach & sheeps ricotta malfati, slow cooked tomatoes, ricotta salata

Whole Cornish plaice cooked over fire, romesco sauce, alioli, frites

Grilled Hereford onglet, cafe de paris butter, red wine jus

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Grilled little gem lettuce, crème fraîche, soft herbs ^v

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Tiramisu, orange, nutmeg, cocoa ^v

Chef Feast Menu - £55

Savoury canelé, beetroot, goats cheese & thyme ^v

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Bread & whipped black garlic butter ^v

Black fig, tahini, grape must, beurre noisette ^v

Roman style braised artichokes, Somerset mozzarella, gremolata ^v

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