

COR

May '26

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, panko	14.5
Cornish cuttlefish over fire, watercress, gremolata, aioli	16
Ashton Court venison tartare, anchovy, sourdough cracker, yolk	16.9
Grilled Iberico pork bavette, fennel, turnip & almond, miel de caña ketchup	18.5
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Tagliolini with slow cooked tomatoes & agretti, pangritata v	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	7.5

*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

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Cheese

Served with membrillo & sourdough 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, sea salt v	5
Tonka bean crème caramel, sea salt	7.9
Wye Valley rhubarb & almond tart, white chocolate crèmeux	8.5
Tiramisu, orange, nutmeg, cocoa v	9.5

Gelato & sorbet

Pistachio v	3.9
Fior di latte, olive oil, fennel pollen v	
Blood orange & Campari sorbet v	
Selection of 3 v	10

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