

COR

October '26 – Vegan

Bread, olive oil & balsamic vinegar	6
Manzanilla olives	5
-	
Roman style braised artichokes, gremolata	11.9
Isle of Wight tomatoes, fermented tomato dressing, migas	11.9
Scottish girolles in oloroso sherry on sourdough	12.9
Tuscan style cannellini beans, wild fennel & chilli, capers	9.9
-	
Linguine with Wye Valley agretti and slow cooked tomatoes	19.5
-	
Cornish mid potatoes, pimentón vinaigrette	7.5
Dessert	
Dark chocolate & hazelnut truffles, sea salt	5
Grape sorbet, Saba	3.9

Please let us know about any allergies/dietary requirements. ♡ = vegetarian dishes
 We add a discretionary 12.5% service charge to every bill.
 50p from every canelé is donated to Coexist Community Kitchen

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