

COR

August '26 – Vegan

Bread, olive oil & balsamic vinegar	6
Manzanilla olives	5
-	
Roman style braised artichokes, gremolata	11.9
Sorrento 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
-	
Grilled little gem lettuce, pimentón vinaigrette	6.5

Dessert

Dark chocolate & hazelnut truffles, sea salt	5
Cheddar Valley strawberries, toasted almond, aged balsamic	5.5
Apricot sorbet	3.9

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

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