

May '26 – Vegan

Bread, olive oil & balsamic vinegar	6
Manzanilla olives	5
Roman style artichokes, mustard vinaigrette, walnut	10.9
-	
Strawberry, cucumber & radish salad, white balsamic, sumac	11.2
Tuscan style cannellini beans, wild fennel & chilli, capers	9.9
Wye Valley asparagus over fire, gremolata, watercress, crumb	12.5
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Linguine with slow cooked tomatoes & agretti, pangritata	19.5
-	
Cornish mid potatoes, pimentón vinaigrette	6

Dessert

Dark chocolate & hazelnut truffles, sea salt	5
Blood orange & Campari 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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