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July '26

Bread & whipped black garlic butter v	6
Manzanilla olives v	5
Calabrian anchovies, wild oregano	9.9
Black fig, tahini, grape must, beurre noisette v	9.9
Salame zia, cucumber & zerbinati melon	10.9
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River Teign mussel escabeche, preserved peppers, capers	12.9
Sorrento tomatoes, Iberico lardo, boquerónes, migas	12.9
Somerset mozzarella, artichokes, broad beans, pecorino, pistachio v	13.5
Cannellini beans, lemon beurre blanc, smoked caviar, panko	14.5
Crispy fried courgette flower, ricotta & courgette savoury crêpe, honey v	16.5
Salt marsh lamb shoulder, leccino olive salsa verde, peroche, pistachio	18.9
Hereford beef short rib, coffee & miel de cana, manchego, guindilla	18.5
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Tagliolini with summer girolles and slow cooked tomatoes v	20.5
Cornish sole, Dorset cockles, samphire, manzanilla sherry	28
Iberico de bellota bavette, nectarine, fennel, chicory, almond	27
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Cornish mid potatoes, café de Paris butter v	7.5

Cheese

Served with membrillo & sourdough crackers

Fourme d'Ambert	8.5
<i>Blue cheese from Auvergne, France. Cow's milk, delicate, savoury, tangy</i>	
Beaufort	8.5
<i>Firm cheese from the French Alps. Cow's milk, smooth, floral, buttery</i>	
Camembert Alta Langa	8.5
<i>Italian Camembert, triple milk, rich, creamy</i>	
Selection of 3	23

Dessert

Dark chocolate & hazelnut praline truffles v	5
Tonka bean crème caramel, sea salt *	7.9
Cheddar Valley strawberries, Italian meringue, toasted almond, balsamic v	8
Tiramisu, orange, nutmeg, cocoa v	9.5

Gelato & sorbet

Pistachio v	
Fior di latte, olive oil, fennel pollen v	
Apricot sorbet v	
Selection of 3 v	10