

**April '26 – Vegan**

Bread, olive oil & balsamic vinegar	6
Manzanilla olives	5
-	
Roman style artichokes, tarragon & mustard, pistachio	12.9
Tropea onion, aged balsamic, hazelnuts, thyme	11.5
Radicchio, clementine, fennel, white balsamic, pistachio	12.9
Tuscan style cannellini beans, wild fennel & chilli, capers	9.9
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Linguine with slow cooked tomatoes & agretti, pangritata	19.5
-	
Cornish mid potatoes, pimentón vinaigrette	6
<b>Dessert</b>	
Dark chocolate & hazelnut truffles, sea salt	5
Rhubarb & pink peppercorn 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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