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December '23

Sourdough & black garlic butter	5.5
D.O.P Nocellara & gordal olives	4.5
Boquerones, arbequina olive oil	6.9
Burrata di Puglia, wild fennel & Calabrian chilli	9.9
Selection of 3 artisan cured meats w/ cornichons & guindillas	15/18
<i>Salame finocchiona / 26 month Prosciutto di Parma / Jamón ibérico</i>	5.9
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Confit leek, mustard & shallot vinaigrette, fine herbs	9.5
Cantabrian Anchovies & winter tomatoes on toast	9.9
Treviso radicchio, clementine, fennel, salted almonds	9.9
Crispy jerusalem artichoke, velouté, truffled pecorino	9.9
Tropea onion, hazelnut beurre noisette, aged balsamic, gorgonzola dolce	10.5
Cannellini beans, lemon beurre blanc, smoked caviar, panko	10.5
West country beef short rib, coffee & miel de caña, Sujaira, hot guindilla	14.9
Galician octopus, sobrasada braised chickpeas, tximitxuri	15.6
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Haricot beans in fino butter sauce, wild mushroom, delica pumpkin, cavolo nero	17.9
Iberico pork bellota 'caesar' of puntarella, anchovy, parmesan, crouton	24.5
Whole poussin, Pied de Mouton, Jamón ibérico, Armagnac & tarragon cream	26.9
'Catalan stew' Cornish hake, mussels, clams, fondant potato, almond picada	24.5
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Ratte potatoes, café de Paris butter	6.5

Please let us know if you have allergies or dietary requirements.

We add a discretionary 12.5% service charge to every bill

50p from every burrata sold is donated to The Mazi Project

Cheese

Served with crackers & quince membrillo

Fourme d'Ambert Blue	9
<i>Cow's milk, raw, semi-soft, 5 weeks aged, unpasteurised – rich, creamy, tangy</i>	
Brillat-Savarin	9
<i>Cow's milk, raw, soft, 1 month aged, pasteurised – triple creamed, mushroom, butter</i>	
Comte	9
<i>Cow's milk, raw, hard, 6 months aged, pasteurised – nutty, fruity, sweet</i>	
Quesos y Besos	9
<i>Goat's milk, soft, 1 month aged, ash-matured, pasteurised – white almonds, charcoal, funky</i>	
Selection of 3 artisan cheeses	14 / 18
<i>Served with crackers & quince membrillo</i>	

Dessert

Chocolate & Armagnac truffles	5
Tiramisu, orange, nutmeg, cocoa	8.9
Clementine & almond tarta, pistachio, fennel pollen, cultured cream	8.5
Choux au craquelin, chocolate mousse, praline cream	8.2

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