

April '26 – Free from nuts

Bread & whipped black garlic butter [∨]	6
Manzanilla olives [∨]	5
Boquerónes, arbequina olive oil	7.9
Burrata from Puglia [∨]	9.9
Jamón Ibérico, quince aioli *no almond	8.9
-	
Smoked duck liver parfait, toast, grape gastrique	10.5
Roman artichokes, tarragon & mustard [∨] *no pistachio	12.9
Radicchio, clementine, fennel, ricotta salata, white balsamic [∨] *no pistachio	12.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko [∨]	14.5
Ashton Court venison tartare, sourdough cracker, yolk	16.9
Cornish cuttlefish over fire, fennel, chilli & basil gremolata, Amalfi lemon	16
-	
Tagliolini with slow cooked tomatoes & agretti, pangritata [∨]	20.5
Shetland cod cooked over fire, morels, asparagus, café au lait sauce	27.5
Hereford bavette, Tropea, gorgonzola, aged balsamic, jus *no hazelnuts	29.9
-	
Cornish mid potatoes, café de Paris butter [∨]	7.9

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

Cheese

Served with membrillo & sourdough crackers

Fourme d'Ambert	8.5
<i>Blue cheese from Auvergne, France. Cow's milk, delicate, mild, creamy</i>	
Vacherin	8.5
<i>Semi firm cheese from Fribourgeois, Switzerland. Cow's milk, rich, nutty</i>	
Ashcombe	8.5
<i>Semi-soft from the Cotswolds. Cow's milk. Sweet, ash layered, buttery, earthy</i>	
Selection of 3	23
Desserts	
Dark chocolate & amaretto truffles [∨]	5
Tonka bean crème caramel, sea salt	7.9
Tiramisu, orange, nutmeg, cocoa [∨] *panettone	9.5
Gelato & sorbet	
Salted butter caramel [∨]	3.9
Rhubarb & pink peppercorn sorbet [∨] *peppercorn related to pistachio/cashew	
Fior di latte, olive oil, fennel pollen [∨]	
Selection of 3 [∨]	10

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