COR

November ‘26

Bread & whipped black garlic butter v	6
Manzanilla olives v	5
Boquerones, wild oregano	9.9
Fennel Salame, caperberries	8.9
Duck liver parfait, grape gastrique, sourdough	9.9
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Black fig, tahini, grape must, beurre noisette v	9.9
Ox tongue, celeriac remoulade with anchovy mayonnaise	12.5
Somerset mozzarella, radicchio, white balsamic, pistachio v	12.9
Crispy Jerusalem artichokes, velouté, truffled pecorino v	12.9
Cannellini beans, lemon beurre blanc, smoked caviar, panko	14.5
Devon scallop, clementine, brown butter, agretti, capers & dill	17.9
Forest of Dean wild boar albondigas, manchego, guindilla on sourdough toast	17.9
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Cavatelli, cavolo nero, walnut & sage pangrattato, confit egg yolk v	21
Cornish Skate wing cooked over fire, chanterelle, Oloroso cream, hazelnuts	27.5
Hereford beef onglet cooked over fire, soubise, radicchio, aged balsamic, jus	29.5
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Cornish mid potatoes, café de Paris butter v	7.5

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

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Cheese

Served with membrillo & crackers

Fourme d’Ambert *Blue cheese from Auvergne, France. Cow’s milk, delicate, savoury, tangy*	8.5
Linens *Semi-soft cheese from Valladolid, Spain. Raw sheep’s milk, rich, savoury*	8.5
Payoya *Hard cheese from Sierra de Grazelema Mountains, Spain. Goats milk, nutty, floral*	8.5
Selection of 3	23

Dessert

Dark chocolate & hazelnut praline truffles v	5
Tonka bean crème caramel, sea salt	7.9
Mouneyrac pear tart, almond, pear crémeux, crème fraiche	9
Tiramisu, orange, nutmeg, cocoa v	9.5
Gelato & sorbet Salted butter caramel v Fior di latte, olive oil, fennel pollen v Grape sorbet, saba v	3.9
Selection of 3	10

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