

## June '26

Bread & whipped black garlic butter v	6
Manzanilla olives v	5
Boquerónes, arbequina olive oil	7.9
Courgette fritti, fraiche, local honey v	9.9
Jamón Ibérico, potato crisps, aged manchego	10.9
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Strawberry, cucumber & radish salad, pickled ewes curd & sumac v	11.5
Somerset mozzarella, artichokes, broad beans, pecorino, pistachio v	13.5
Cannellini beans, lemon beurre blanc, smoked caviar, panko	14.5
Cornish cuttlefish over fire, watercress, gremolata, aioli	16
Ashton Court venison tartare, anchovy, sourdough cracker, yolk	16.9
Ibérico pork bavette, apricot, fennel & basil panzanella, Valencian almond	22
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Tagliolini with slow cooked tomatoes & agretti, pangritata v	20.5
Cornish cod cooked over fire, asparagus, oyster mushroom, café au lait *	27.5
Confit duck leg, pancetta, braised chicory, petit pois à la française	27.9
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Cornish mid potatoes, café de Paris butter v	7.5

\*contains beef stock. 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 BS3 Community

## Cheese

Served with membrillo & sourdough crackers

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

## Dessert

Dark chocolate & hazelnut praline truffles v	5
Tonka bean crème caramel, sea salt	7.9
Wye Valley rhubarb & almond tart, white chocolate crèmeux	8.5
Tiramisu, orange, nutmeg, cocoa v	9.5

## Gelato &amp; sorbet

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

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