

February '26 - Free from gluten

Gluten free bread & whipped black garlic butter [∨]	6
Manzanilla olives, oregano, cumin, orange [∨]	5
Boquerónes, arbequina olive oil	7.9
Burrata from Puglia [∨]	9.9
Jamón Ibérico, quince aioli, Valencian almond	9.9
-	
Smoked duck liver parfait, gluten free toast , grape gastrique	9.9
Crispy Jerusalem artichokes, velouté, truffled pecorino [∨]	12.5
Radicchio, clementine, fennel, ricotta salata, white balsamic, pistachio [∨]	12.9
Cannellini beans, lemon beurre blanc, smoked caviar [∨] <i>*no panko</i>	13.9
Hand dived devon scallop, brown butter, capers, samphire, blood orange	16.9
Pig cheek ragu, crispy polenta, wild fennel & chilli gremolata	18.9
-	
GF linguine , cavolo nero, confit yolk, chilli, parmesan [∨] <i>not suitable for coeliacs</i>	19.9
Hereford bavette, Tropea, gorgonzola, hazelnut butter, aged balsamic, jus	29.9
-	
Cornish mid potatoes, café de Paris butter [∨]	7
Purple sprouting broccoli, olive salsa verde, Valencian almonds [∨]	7.9

Please let us know about any allergies/dietary requirements. Vegetarian dishes are marked with a [∨]
 We add a discretionary 12.5% service charge to every bill.
 50p from every canelé is donated to BS3 Community

Cheese

Served with spiced apple chutney & GF crackers

Fourme d'Ambert	8
<i>Blue cheese from Auvergne, France. Cow's milk, delicate, mild, creamy</i>	
Vacherin	8
<i>Semi firm cheese from Fribourgeois, Switzerland. Cow's milk, rich, nutty</i>	
Quesos y Besos	8
<i>Soft cheese from Andalusia, Spain. Goat's milk. Ash layered, creamy, tangy</i>	
Selection of 3	22
Dessert	
Dark chocolate & cherry ganache truffles [∨]	5
Tonka bean crème caramel, sea salt	7.9
Gelato & sorbet	3.9
Salted butter caramel [∨]	
Mouneyrac pear sorbet [∨]	
Fior di latte, olive oil, fennel pollen [∨]	
Selection of 3 [∨]	10

Please let us know about any allergies/dietary requirements. Vegetarian dishes are marked with a [∨]
 We add a discretionary 12.5% service charge to every bill.
 50p from every canelé is donated to BS3 Community