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### January '25 - Free from gluten

*Gluten free bread & whipped black garlic butter	6
D.O.P Nocellara & gordal olives	4.9
Boquerones, arbequina olive oil	7.9
Burrata from Puglia, Calabrian chilli, wild oregano	9.9
Selection of 3 artisan cured meats w/ cornichons	16/19
Prosciutto di Parma / Salami Milano / Mortadella Bologna	6.9
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Clementine, fennel & Italian bitter leaves, white balsamico, almond	11.5
Crispy Jerusalem artichoke*, velouté, truffled pecorino <i>*please ask to make suitable for coeliacs</i>	12.5
River Teign mussels, sobrasada Ibérica, sherry, crème fraiche	12.5
Cannellini beans, lemon beurre blanc, smoked caviar <i>*no panko</i>	12.9
Tropea onion, hazelnut beurre noisette, aged balsamic, gorgonzola	10.9
Devon scallop meunière, capers, brown butter & blood orange	13.9
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Linguine, cavolo nero sauce, confit yolk, 30-month parmesan <i>*no pangritata</i>	19.9
Slow cooked ox cheek, crispy polenta*, 30-month parmesan & salsa verde <i>*please ask to make suitable for coeliacs</i>	24.5
Cornish skate wing, wild mushroom, spinach, fino cream, hazelnut	25.9
Ashton Court venison, Delica pumpkin, girolles, cavolo, red wine jus	27
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Cornish mid potatoes, café de Paris butter* <i>*please ask to make suitable for coeliacs</i>	7.5
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 Street Smart UK and St Richard's Hospice	

### Cheese

Served with **\*gf** crackers & quince membrillo

Fourme d'Ambert <i>Cow's milk, semi-hard, 5 weeks, unpasteurised – rich, creamy, tangy</i>	9
Morbier Cow's milk, semi-soft, 3 months, unpasteurised – nutty, fruity, creamy	9
Olavidia, Quesos y Besos Goat's milk, soft, 15-20 days, pasteurised – intense, buttery, white almond	9
Rosemary manchego Ewe's milk, hard, 2-5 months, unpasteurised – subtle, earthy, zesty	9
Selection of 3 artisan cheeses	14.5 / 18.5
Selection of 3 artisan cheeses Dessert	14.5 / 18.5
	14.5 / 18.5
Dessert	
<b>Dessert</b> Dark chocolate & armagnac truffles	5

Gelato & sorbet	3.5
Pistachio gelato	
Salted butter caramel	
Pear & elderflower sorbet	

#### Selection of 3 gelato & sorbets

9.5

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