



ECORENUCOPIA

by Clare Smyth

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Vincenzo's Negronis

Giant's Causeway £19

Fig leaf £19

Barrel aged £22

Smoked Mezcal £18

Coffee £19

Classic £18

Snacks

Native cocktail
oysters
shallots and gin
pickle £5.50

Wild venison
salami
with black
pepper £4

Core fried
chicken
caviar
£9.50 each

Grilled olives
eel and Timut
pepper £6.25

Malted
sourdough
Ampersand
butter £5.50

Starters

Smoked salmon pate
white wine and dill
jelly and buttered
crumpets £22

Lobster bisque
Thermidor and aged
Cheddar toast £18

Seafood vol-au-vent
Scallops, prawns,
mussels with
Champagne velouté £26

Isle of Harris scallop
Citrus butter sauce
and fennel salad £26

Crispy veal
sweetbread
Honey and mustard,
pickled red cabbage £32

Game terrine
Quince, mustard and
onion chutney £18.50

Chicken liver parfait
Madeira and black
pepper jelly, duck and
green bean salad £24

Leek vinaigrette
Capers, garlic and
chives £22

Mains

“Fish and Chips”
Dover sole with lobster
mousse, mushy peas and
triple cooked chips £52

Grilled Scottish trout
Fourteen-day aged,
Morecambe Bay shrimps,
squid and lemon £36.50

Chicken kiev cordon bleu
Aged Cheddar, Serrano ham
and black truffle sauce £32.50

Cornish turbot roasted
on the bone
Ceps in garlic and parsley,
vin jaune sauce £64

“Toad in the Hole”
Cumberland sausage, black
pudding, smoked bacon and
charcuterie sauce £42

Mushroom pie
Ceps and Portobello mushrooms
with parmesan, spinach
smoked egg yolk £29.50

From the Grill

Barnsley chop
Salt marsh lamb and mint sauce
£34

Pork chop
Dingley Dell Farm, Suffolk, aged for
sixty days £26

Côte de boeuf
(for two)
Lake District black Angus
£110

Sirloin
Jersey beef from Dunluce Farm
£54

Bavette
Highland Wagyu, Perthshire
£58

Side Dishes

Endive salad
Stilton, pear and
walnuts £9.75

Green salad £8

Brassicas
horseradish, lemon
and parmesan £8.50

Minted Mushy Peas £7

Glazed carrots
with orange and
star anise £7

Honey roast
parsnips £7

Crushed swede
brown butter and
nutmeg £7

Buttered hispi
cabbage £7.75

Please inform your waiter if you have any allergies. A 12.5% discretionary service charge will be added to the bill.

POTATOES

Triple Cooked Chips

regular £8.75 or beef fat £9.75

Anna

smoked crème fraîche and chives £12

Boulangère

Lyonnaise onions and thyme £8.50

Steamed potatoes

soft herbs and butter £7.70

Dauphinoise

garlic and nutmeg £8.50

Croquettes

Davidstow Cheddar and chives £8

Hasselback

beef fat and black pepper £8.50

Dauphine

smoked bacon and thyme £8.75

Fondant

butter and savory £8.25

Mashed Potatoes £7.75

rich gravy £2 supplement | caviar £20 supplement
black truffle £20 supplement

PUD DINGS

Sherry trifle

Bristol cream and red fruit £16

2020 Riesling Auslese Oestricher Lenchen, Peter Jakob Kuhn £34

Irish coffee-misu

Jameson's, dark chocolate and mascarpone £18

Coffee negroni £19 or 1999 Justino Colheita Madeira £25

Profiterole

Tahitian vanilla, chocolate and salted caramel £22

2010 Sauternes, Chateau Suduiraut, 1er Cru Classe Superieur £29

Lemon meringue pie

toasted meringue £16

2023 Muscat de Beaume de Venise, Domaine d'Ourea £14

Soft serve milk ice cream

London blossom honey and bee pollen £15

2010 Sauternes, Chateau Suduiraut, 1er Cru Classe Superieur £29

Custard tart

nutmeg and Earl Grey cream £17

2022 Malaga Bodegas Bentomiz, Ariyanas Dulce £23

Sticky toffee pudding

rum, treacle and Jersey cream £18

Pedro Ximenez, Maestro Sierra, Jerez £18



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Make a reservation

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