CAROUSEL

WINE BAR

p1 Lunchtime prix fixe

p2 Evening à la carte

CAROUSEL
WINE BAR

Lunchtime prix fixe

12-3 Monday to Friday

Snacks

Gordal olives, guindillas [4.5]

Hash brown, ‘nduja, anchovy [4.5]

Bread, cultured butter [5]

Mangalitza pork skewer [5.5]

Prix Fixe

2 Courses // 22

3 Courses // 25

Kelp cured cod, radish, treviso, smoked cod’s roe **or**

Beetroot, egg cream, rye breadcrumbs, dill **or**

Tempura calçot, yoghurt, radish kimchi

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Mangalitza meatballs, pine nuts, raisins, tomato sauce **or**

Mixed grains, wild leek, sprouting broccoli, spenwood **or**

Grilled hake, red onion, pomelo, parsley

with fried potatoes or green salad

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Blood orange sherbet, Meyer lemon granita **or**

Chocolate mousse, hazelnut, olive oil

Please let us know if you have any dietary requirements or allergies.
An optional service charge of 12.5% will be added to your bill.

CAROUSEL WINE BAR

Evening à la carte

Homemade crisps, tajin seasoning [4]

Gordal olives, guindillas [4.5]

Hash brown, ‘nduja, anchovy [4.5]

Bread, cultured butter [5]

Mangalitza pork skewer [5.5]

Spenwood, cornichons [10]

Tempura calçots, salted yoghurt, radish [10]

Fried chicken, pickled cucumber, scotch bonnet honey [12]

Crispy morcilla, aioli [13]

Kohlrabi, persimmon, pine nuts [14]

Grilled kale, candied walnuts, citrus, pecorino, roasted garlic [14.5]

Braised roscoff onions, comté fondue [15] add truffle [10]

Orkney scallop, potato, brown butter [20]

Delica pumpkin rice, sheep’s milk ricotta, cabbage [18]

Cod, broccoli, anchovy [20]

Mangalitza pork chop, roasted hispi cabbage, lardo [24]

Blood orange sherbet, meyer lemon granita [7]

Chocolate mousse, hazelnut, olive oil and salt [8]

Rhubarb pie, milk ice cream [9.5]

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