

CAROUSEL  
WINE BAR

p1 Lunchtime prix fixe

p2 Evening à la carte

# 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

Calçot tempura, yoghurt, kimchi or

Grilled asparagus, salsa verde, herb salad or

Sea bass crudo, guajillo aioli, tomatillo salsa

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Grilled cod, butter beans, salsa macha or

Tagliolini, St. George's mushroom, parmesan, breadcrumbs or

Confit duck leg, pistachio & padron pesto, watercress

all served with fried potatoes or leaf salad

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Chocolate mousse, hazelnut, olive oil, salt or

Rhubarb sorbet, bay leaf oil

# Evening à la carte

Homemade crisps, tajin seasoning <sup>4</sup>

Gordal olives, guindillas <sup>4.5</sup>

Hash brown, 'nduja, anchovy <sup>4.5</sup>

Bread, cultured butter <sup>5</sup>

Mangalitzza pork skewer <sup>5.5</sup>

Comté, cornichons <sup>10</sup>

Calçot tempura, yoghurt, kimchi <sup>11</sup>

Fried chicken, pickled cucumber, scotch bonnet honey <sup>12</sup>

Grilled asparagus, salsa verde, herb salad <sup>13.5</sup>

Sea bass crudo, guajillo aioli, tomatillo salsa <sup>13.5</sup>

Grilled greens, candied walnuts, pecorino, roasted garlic <sup>14.5</sup>

Tagliolini, St. George's mushroom, parmesan, breadcrumbs <sup>20</sup>

Mangalitzza pork schnitzel, wild garlic relish <sup>24</sup>

Grilled cod, butter beans, salsa macha <sup>25</sup>

Blood orange sherbet, citrus granita <sup>7</sup>

Chocolate mousse, hazelnut, olive oil, salt <sup>8</sup>

Rhubarb pie, Szechuan sugar, milk ice cream <sup>9.5</sup>