

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

Mussel escabeche, fennel & parsley on toast **or**

Smacked cucumber, tomato, elderflower **or**

Grilled asparagus, egg mayonnaise, watercress

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Grilled mackerel, fermented red pepper purée **or**

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

Confit duck leg, wild garlic relish

all served with fried potatoes or leaf salad

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Chocolate mousse, hazelnut, olive oil, salt **or**

Jasmine and grapefruit sorbet, Meyer lemon granita, bay

Evening à la carte

Homemade crisps, fermented tomato seasoning ⁴

Gordal olives, guindillas ^{4.5}

Bread, cultured butter ⁵

Hash brown, 'nduja, pickled mussel, anchovy ^{4.5}

Mangalitza pork skewer ^{5.5}

Rye & Westcombe cheddar toastie, sauerkraut ^{5.5}

Fried chicken, pickled cucumber, scotch bonnet honey ¹¹

Curing Rebels charcuterie ¹²

Smacked cucumber, Merinda tomato, elderflower ^{13.5}

Sea bass crudo, guajillo aioli, tomatillo salsa ^{13.5}

Asparagus, salsa verde, hazelnuts, herb salad ^{14.5}

Scallop, chintextle, smoked butter ^{16.5}

Tagliolini, St. George's mushroom, parmesan, breadcrumbs ²⁰

Mangalitza pork schnitzel, wild garlic relish ²⁴

Grilled red mullet, butter beans, salsa macha ²⁶

Jasmine & grapefruit sorbet, Meyer lemon granita, bay ^{7.5}

Chocolate mousse, hazelnut, olive oil, salt ⁸

Malted barley & stout caramel ice cream sandwich ^{9.5}