

CAROUSEL
WINE BAR

- p1 Snacks
- p2 Festive prix fixe
- p3 Evening à la carte



Snacks

Gordal olives, guindillas 4.5

Hash brown, 'nduja, mussel, anchovy 4.5

Bread, cultured butter 5

Mangalitza pork skewer 5.5

Rye & westcombe cheddar toastie 6.5

Festive lunchtime prix fixe

2 Courses 29.5 // 3 Courses 35

12-3 Tuesday to Friday

to start

Beef tartare, black garlic, shoestring fries **or**

Tempura pumpkin, sesame yoghurt, salsa macha **or**

Citrus & feta salad, red onion agrodolce, pine nuts, anchovy

mains

Roast duck, beetroot mole, smoked maitake mushroom **or**

Brown crab rice, bisque, chipotle **or**

Chestnut & celeriac agnolotti, brown butter, fondue

sides

Fried pink fir potato, lemon aioli // 5

Grilled hispi cabbage, fava bean miso // 5

to finish

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

Crème caramel, Vin Jaune poached quince

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, kimchi ^{6.5}

Fried chicken, pickled cucumber, scotch bonnet honey ¹²

Tempura pumpkin, sesame yoghurt, salsa macha ¹⁴

Purple sprouting broccoli, roasted garlic, parmesan, mint ^{14.5}

Cornish tuna crudo, lemon vinaigrette, crispy leeks ^{16.5}

Chestnut & celeriac agnolotti, brown butter, fondue ²⁰

Grilled chicken, caramelised onion, kale ²⁴

Brown crab rice, bisque, chipotle ²⁴

Neal's yard cheese, forge farm honey, sourdough cracker ¹⁴

Chocolate mousse, hazelnut, olive oil, salt ⁸

Crème caramel, vin jaune poached quince ⁸

Spiced vanilla ice cream, malt cake, candied pecan ⁹