

CAROUSEL
WINE BAR

- p1 Snacks
- p2 Lunchtime 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

Lunchtime prix fixe

2 Courses 29.5 // 3 Courses 35

12-3 Tuesday to Friday

to start

Tempura pumpkin, tahini, bangbang sauce, coriander

Beef tartar, black garlic aioli, shoestring fries

Burrata, winter tomatoes, fried kale

mains

Bavette, braised radicchio, anchovy dressing

Brown crab rice, bisque, chipotle, chives

Tagliolini, confit winter tomatoes, agretti, pangratatto

sides

Fried pink fir potato, lemon aioli // 5

Roasted hispi cabbage, fava bean miso // 5

to finish

Chocolate mousse, hazelnut, olive oil, salt or

Blood orange sorbet, blood orange caramel

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, tahini, bangbang sauce, coriander ¹⁴

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

Burrata, winter tomatoes, fried kale ¹⁵

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