

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

Burrata, winter tomato, grilled kale **or**

Beef tartar, black garlic aioli, radicchio **or**

Tempura calçots, Szechuan sauce

mains

Pork schnitzel, puntarelle, mustard, green apple **or**

Squid ink rice, grilled cuttlefish, lemon aioli **or**

Tagliolini, confit tomatoes, agretti and capers

sides

Fried pink fir potato, lemon aioli // 5

Roasted hispi cabbage, fava bean miso // 5

to finish

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

Rhubarb sorbet, yoghurt mousse, brown butter crumble, 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, whipped sesame, szechuan chilli glaze ¹⁴

Burrata, winter tomatoes, fried kale ¹⁵

Tuna crudo, lemon vinaigrette, crispy leeks ^{16.5}

Tagliolini, confit winter tomato, agretti, breadcrumbs ²⁰

Grilled chicken, onion fondue, kale ²⁴

Brown crab rice, bisque, chipotle ²⁴

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

Spiced vanilla ice cream, candied pecan ⁸

Chocolate mousse, hazelnut, olive oil, salt ⁸

Crème caramel, vin jaune poached quince ⁸