

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 Saturday

to start

Grilled calçots, burrata, hazelnut, lardo **or**

Potato gratin, bitter leaves, honey, vinaigrette **or**

Cured mackerel, salted gooseberry picado, blood orange

mains

Pork schnitzel, grilled tropea onions, wild leek salsa **or**

Grilled mussel rice, saffron aioli **or**

Ricotta agnolotti, smoked tomato, wild garlic, chilli

sides

Fried pink fir potato, lemon aioli ⁵

Flourish farm salad, fava bean miso vinaigrette 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

Szechuan style tempura calçots, whipped sesame ¹⁴

Bitter leaf salad, corralinn, sunflower seed & miso vinaigrette ¹⁵

Cured mackerel, salted gooseberry picado, blood orange ^{16.5}

Ricotta agnolotti, smoked tomato, wild garlic, chilli ²⁰

Crispy pork belly, burnt tomato, guajillo purée, radish ²⁴

Grilled mussel rice, saffron aioli ²⁴

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

Rhubarb sorbet, yoghurt mousse, crumble, caramel ⁸

Chocolate mousse, hazelnut, olive oil, salt ⁸

Crème caramel, vin jaune poached quince ⁸