

CAROUSEL

The Old Brewery
ASHCOMBE, WILTSHIRE

EXAMPLE EVENING À LA CARTE

Freshly Baked Flatbread, Curry Leaf Butter

Oysters & Gooseberry Hot Sauce

Marinated Cornish Sardines, Stracciatella, Olive Oil

Wood Fired Shishito Peppers, Lardo

Cornish Day Boat Crudo, Nasturtium, Green Chilli & Cucumber

Wood Roasted Chicken & Aioli

Wood Roasted Monkfish, Guajillo & Kelp Glaze, Smoked Butter

Wild Mushroom Rice, Tarragon & Wild Garlic Salsa Verde

Green Salad

Hand Cut Chips

Set Custard, Strawberries & Elderflower

We source our produce from ethically-minded suppliers who farm, fish and rear with the seasons. Because of this, individual ingredients are subject to change.



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EXAMPLE SATURDAY LUNCH MENU

Gazpacho with all the Condiments

Ashcombe Caesar Salad

Steak Sandwich, Brown Butter Béarnaise

Secreto Ibérico Baguette, Piquillo Peppers, Aioli

Ricotta Ravioli, Wild Garlic Purée, Parmesan

Hand Cut Chips

Shishito Peppers

Lemon & Elderflower Posset

Local Ice Cream

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SATURDAY BREAKFAST

Fresh Fruit · Granola · Yoghurt
Ham & Cheese · Fresh Bread & Butter

Bacon or Sausage Sarnie
Avocado Toast, Poached Eggs, Salsa Roja
Scrambled Eggs, Hot Smoked Trout, Gherkin, Crème Fraîche

SUNDAY BRUNCH

Fresh Fruit · Granola · Yoghurt
Ham & Cheese · Fresh Bread & Butter
Merguez, Hand Cut Chips & Aioli Baguette
Westcombe Cheddar Quesadilla, Salsa Verde, Fried Eggs, Avo
Huevos Rotos, Jamón, Hand Cut Chips

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