

# TARE

## BISTRO

### SNACKS

Gordal olives / Salted almonds / Boquerones	4
Sourdough, balsamic, oil	4
Truffled potato rosti, Montgomery cheese	2.5 each
Smoked haddock beignet, parsley aioli	2.5 each
Black pudding & quail scotch egg, mustard mayonnaise	3.5 each

### PLATES

Heritage carrot salad, cashew, orange & miso dressing (vg)	7.5
Brightwell Ash, red onion & red pepper tart	8
Tempura tenderstem broccoli, black garlic, ponzu (vg)	8.5
Duck liver parfait, pickled pear, hazelnut, brioche	8.5
Cured pork neck 'coppa'	8.5
Bath soft, house chutney, poppy seed crackers	8.5
Cured Chalk Stream trout, celeriac remoulade, apple	8.5
Steamed Fowey mussels, cider, shallots, nduja butter	11
Prawn cannelloni, scallop XO, pickled kohlrabi	1
Stream farm chicken "Milanese", creamed leeks, tarragon	11
Seared pork belly, thyme mash, red onion marmalade	11
Confit duck leg, rosemary polenta, winter greens	12.5

### SWEET

Chocolate mousse, cherry, almond crumb (vg)	8
Apple custard choux bun, almond, miso caramel	8
Jersey curd cheesecake, rhubarb compote	8

*\*All allergies catered to, please inform a member of our team when ordering*

*A discretionary service charge of 12.5% will be added to the bill*