

TARE

BISTRO

SNACKS

Sourdough, balsamic, oil	4.5
Manzanilla olives / salted almonds / marinated sardines	4.5 each
Old Winchester tart, quince jelly, thyme	3 each
Smoked haddock beignet, parsley aioli, lemon	3 each
Black pudding & quail scotch egg	4 each
Cured pork neck 'coppa'	9

SHARING

Isle of Wight tomatoes, cashew, basil, PX dressing (vg)	9.5
Tempura aubergine, black garlic ponzu (vg)	9.5
Chicken liver parfait, spiced plum, toasted sourdough, hazelnut	12
Pearl barley, summer peas, girolle mushrooms, goat's curd	14
Steamed Fowey mussels, cider, leek, garlic, thyme	14
Wild white prawn cannelloni, scallop XO, pickled kohlrabi	14
Confit duck leg, wilted greens, coco bean cassoulet	16
Chalk Stream trout, Jersey Royals, pickled fennel, mustard cream	17.5
Cornish pork chop, thyme mash, caramelised apple	18.5

AFTERS

Chocolate mousse, cherry, almond crumb	9
Apple custard choux bun, miso caramel, almonds	9
Jersey curd cheesecake, Cheddar strawberries	9
Bath Soft, house chutney, poppy seed crackers	9

*Please inform a team member of any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to the bill*