

# TARE

## BISTRO

### SNACKS

Gordal olives / Salted almonds / Boquerones	4
Sourdough, balsamic, oil	4
Truffled potato rosti, Montgomery cheddar	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 asparagus, 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, scallops XO, pickled kohlrabi	11
Chicken 'Milanese', creamed leeks, tarragon	11
Glazed Cornish pork belly, butter beans cassoulet	11
Confit duck leg, rosemary polenta, red onion marmalade	12.5

### SWEET

Chocolate mousse, cherry, almond crumb (vg)	8
Apple custard choux bun, miso caramel, almonds	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*