

TARE

BISTRO

SNACKS

Sourdough, balsamic, oil	4	
Gordal olives / Salted almonds / Marinated Sardines	4	each
Truffled potato rosti, Montgomery cheddar	2.75	each
Smoked haddock beignet, parsley aioli	2.75	each
Black pudding & quail scotch egg, mustard mayonnaise	3.75	each
Cured Westcombe panela ham	9	

PLATES

Isle of Wight tomatoes, PX dressing, cashew curd, basil (vg)	7.5	
Brightwell ash, red pepper, red onion tart	8	
Tempura asparagus, black garlic, ponzu (vg)	8.5	
Cured Chalk Stream trout, celeriac remoulade, apple	8.5	
Prawn cannelloni, scallop XO, pickled kohlrabi	11.5	
Steamed Fowey mussels, cider, shallots, nduja butter	12	
Chicken 'Milanese', creamed leeks, tarragon	12	
Glazed Cornish pork belly, coco beans cassoulet	12	
Confit duck leg, rosemary polenta, spring greens	12.5	

DESSERTS

Chocolate mousse, cherry, almond crumb (vg)	8	
Apple custard choux bun, miso caramel, almonds	8	
Jersey curd cheesecake, cheddar strawberries	8	
Bath soft, house chutney, poppy seed crackers	8.5	

*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