



### Aperitif

#### **Campari & Soda £5**

Campari, soda, orange

#### **Manzanilla & Tonic £6**

Manzanilla sherry, tonic, basil

### Vegetarian Tasting Menu £36

Confit onion, truffle and thyme tart

Root vegetable terrine, beetroot chutney, pickles

Mushroom, barley, 'Grow Bristol' leek shoots, orange gremolata

Spiced cauliflower, coriander cress, toasted almond, raisins

Butternut squash gnocchi, goat curd, broccoli, toasted seeds

Chocolate mousse, pistachio, honeycomb, orange

This menu is designed for the enjoyment of all the guests at the table

### À La Carte

#### **Starters**

Spiced cauliflower, coriander cress, toasted almond, raisins £6.5

Jerusalem artichoke soup, toasted hazelnut £5.5

#### **Mains**

Mushroom, truffle, barley, 'Grow Bristol' leek shoots, orange gremolata £13.5

Butternut squash gnocchi, goat curd, broccoli, toasted pumpkin seeds £13

#### **Desserts**

Vanilla rice pudding, poached rhubarb, gingersnap crumb £6.5

Chocolate mousse, pistachio, honeycomb, orange £7

Devon Blue / Rachel goats cheese, sesame crackers, pineapple chutney# £4 x 1  
£8 x 2