

# SPRING EVENING TAPAS



## from THE DELI

Gordal Olives, Chilli Oil VE GF DF	£5.50
Bradwall Bakehouse Bread, Olive Oil, Balsamic, Tapenade V	£6.00
Padron Peppers, Maldon Salt VE GF DF	£6.50
Lahmacun (Spiced Minced Lamb Flatbread)	£7.50
Roast Smoked Salmon Paté, Horseradish Cream GFO	£9.50
Lebanese Hummus, Flatbread VE GFO DF	£6.00
Ham, Leek & Black Bomber Croquettes	£7.50
Pea & Mint Arancini	£8.00
Hand-carved Iberico 4yo Bellota Jamon 50g GF DF	£22.50

## from THE GARDEN

½ doz Dorset Snails, Parsley & Garlic Butter GFO	£9.50
Parmesan Gnocchi, Buttered Savoy, Seed & Herb Gremolata	£8.00
Roast Sweetcorn Tortilla, Pickled Red Onion, Pico de Gallo VE DF	£7.00
Courgette Falafel, Smoked Garlic Mayonnaise VE DF	£6.50
Sautéed Mushrooms, White Bean & Mint Mash V GF	£8.50
Catalan Chickpeas, Fennel, Almonds, Cheshire Saffron N VE DF GF	£9.50

## from THE SEA

Chalk Stream Trout, Brown Butter Salsify, Capers GF	£14.50
Prawns Napolitana GFO	£11.00
Miso Skrei Loin, Seaweed Sauce, Wild Red Rice GF	£11.00
Scottish King Scallops, Ham Hock Terrine, Pea Purée GF	£15.00

## from THE DAIRY

Gruyère Extra Mature, Plum Chutney, Hazelnut Toast N	£8.50
<i>Matured for 14 months gives an intensely aromatic character. Nutty &amp; buttery.</i>	
Baron Bigod, Cornichons, Chilli Crackers	£8.50
<i>Long lasting warm, earthy mushroom flavours with a delicate silky texture.</i>	
Rouleau Fumé, Local Honey, Charcoal Squares	£9.50
<i>Fudgy, smoky &amp; salty goats' log with meaty notes of Capocollo. Fantastic!</i>	
Colston Bassett Stilton, Membrillo Quince, Oatcake Rounds	£8.50
<i>Intensely rich &amp; creamy with a deep, lingering, complex flavour.</i>	

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## from THE BUTCHER

Lamb Neck Fillet Stifado DF GF	£12.50
Braised Featherblade, Celeriac Remoulade, Crisp Onion DF GFO	£10.50
Pigs Cheek, Sage Polenta, Crisp Ham GF	£10.00
Chicken, Chorizo & Lentil Broth GF	£9.50
Duck Breast, Braised Leek, Honey Jus GF	£12.00

## from THE GODS

### Centrepiece Drama for Sharing

Lamb Shawarma, Israeli Freekah Salad, Flatbread, Labneh	£36.00
500g Ribeye of Cheshire Beef, Mixed Mushrooms, Green Peppercorn Sauce, Truffle & Parmesan Triple Cooked Chips, Tenderstem Broccoli GFO	£60.00
Solomillo Tenderloin of Iberico Pork, Scorched Capricorn Goat's Cheese, Buttered Savoy, PX Glaze, Smoked Paprika Potatoes GFO	£45.00

## De:SIDES

Tenderstem Broccoli, Seed & Herb Gremolata VE DF	£5.00
New Potatoes, Mint & Lemon Dressing V GF	£5.00
Truffle & Parmesan Triple Cooked Chips, Smoked Garlic Mayonnaise	£6.00
Buttered Savoy V GF	£4.50

## De:SSERTS

Darkwoods Coffee Cake Tiramisu V	£7.50
Mint & Ginger Cheesecake, Brandy Snap V	£7.50
Dark Chocolate & Peanut Butter Delice, Crunchy Nut, Tonka Cream N VE DF	£7.50
Affogato, Darkwoods Espresso, PX Sherry V GF	£8.50

Recommended dishes per person:  
Hungry: 3, Hangry: 4, Hagrid: 5

GF = GLUTEN FREE, GFO = GF OPTION, Ve = VEGAN, V = VEGETARIAN,  
DF = DAIRY FREE, N = CONTAINS NUTS

Please ask a member of staff for full details of allergen information.