

Snacks

Esme Dip. Sunblushed Tomatoes, Roasted Red Peppers, Spices, Olive Oil, Crudités. **4.5** (VE, GF)

Fava Hummus. Tahini, Lemon Juice, Garlic, Olive Oil, Crudités. **4.5** (VE, GF)

Baba Ganoush. Charred Aubergine, Garlic, Olive Oil, Crudités. **4.5** (VE, GF)

Nocellara Olives. **4.5** (VE, GF)

Valencian Almonds. **4.5** (VE, GF)

Breads

Freshly Baked at
400 degrees using
Our own blend of
Shipton Mill flours

Garlic Flatbread. Garlic, Veysel Olive Oil **6.5** (VG)

Margherita Pizza. San Marzano Tomato, Buffalo Mozzarella, Basil. **8** (V)

San Daniele Cured Ham Pizza. San Marzano Tomato, Buffalo Mozzarella, Olive Oil. **9**

Winter Squash Flatbread. Cranberries, Date Molasses, Walnuts. **9** (VE)

Spiced Lamb Pidé. San Marzano Tomato, Buffalo Mozzarella, Oregano, Parsley Salad, Pomegranate.. **12**

Grilled Aubergine Pidé. San Marzano Tomato, Oregano, Parsley Salad, Pomegranate. **11** (VE)

To Start

Vadouvan Spiced Parsnip Soup. Macadamia. **7.5** (VE GF)

Roasted Halloumi. Poached Pear, Hazelnut Dukkah. **7.5** (V, GF)

Fried Chicken. Apple Amba Sauce, Garlic & Yoghurt, Pomegranate, Wild Oregano. **9** (GF)

Crispy Cauliflower. Pomegranate molasses, Hung Yoghurt, Sumac. **7.5** (V, GF)

Fritto Misto. Hake, Squid, Whitebait, Sage, Black Garlic Aioli. **9** (GF)

Cured Sea Trout. Pickled Kohlrabi, Pink Peppercorns, Rye Crisp. **9**

For Mains

Falafel. Fava Bean Hummus, Herb Salad, Mixed Pickles. **14.5** (VE, GF)

Salt Baked Celeriac Shawarma. Hummus, Pistachio Dukkah. **18.5** (VE)

Flame Grilled Bavette Steak. Pedro Ximenez Sauce, Pickled Grapes, Chicory Salad. **24.5** (GF)

Chicken Roulade. Apricot & Pecan Stuffing, Lentil & Red Wine Sauce. **24** (GF)

Rolled Lamb Belly. Cranberry Tabbouleh, Charleston Peppers, Coriander. **21.5**

Fillet of Stone Bass. Jerusalem Artichoke Puree. Sprout Tops. **21**

On The Side

Crispy Potatoes. Triple cooked potatoes, Oregano, Ras El Hanout. **5** (VG, GF)

Braised Carrots. Sunflower Dressing, Dill. **4** (V, GF)

‘Prasini’ Salad. Lettuce, Spring Onions, Chicory, Soft Herbs. **4** (VG, GF)

Flat Bread. **4** (VG)

Key V: Vegetarian, VE: Vegan, GF: No Wheat Gluten

Allergens If you have any allergies or dietary requests, please inform your waiter who will assist you

Optional Service Charge 12.5% is added to your bill, all tips are distributed 100% to the team

The GRANARY

Desserts

Saffron & Cardomom Bread Pudding. 6

Add Earl Grey Ice Cream 2

Flourless Chocolate Cake. Banana Ice Cream, Tahini Caramel. **7** (GF)

Dark Chocolate Mousse. Caramelised Clementines, Toasted Hazelnuts. **7**

Poached Pear. Metaxa, Amaretti Biscuit Crumb. **6** (VE)

Bath Blue Cheese. Apricots, Walnuts, Blossom Honey. **7.5** (VE)

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Sweet Wine

50ml

Diatomists – Pedro Ximenez

9

Jerez, Spain

Pedro Ximenez

Domaine Pieretti - Muscat du Cap Corse

7

Corsica, France

Muscat

Triple Co. Coffee / Chocolate

Regular / Decaf

Espresso

3

3.1

Americano

3.2

3.3

Macchiato

3.2

3.3

Cortado

3.2

3.3

Flat White

3.6

3.7

Latte

3.6

3.7

Cappuccino

3.6

3.7

Hot Chocolate

4

Syrups - Caramel, Hazelnut, Vanilla, Chai **.40**

Oat Milk Available **.20**