

PURO

RESTAURANT & BAR

WINTER À LA CARTE MENU

APERITIF

NYETIMBER Classic Cuvee sparkling, England 125ml	9.00
6 O'CLOCK Bristol Gin & Fever-Tree tonic	5.00

TO NIBBLE/SHARE

HOMEMADE BREAD Roasted garlic, oils & balsamic	4.00
MIXED ITALIAN OLIVES	3.00
CURED MEATS SHARING BOARD Selection of cured Italian meats, roasted garlic, olives, sundried tomatoes, homemade bread, oils & balsamic	15.00

STARTERS

SOUP OF THE DAY Fresh homemade bread	6.50
SMOKED SALMON Cucumber, wasabi crème fraiche, frizee	8.00
COMICE PEAR Stilton, walnut, molasses dressing	7.00
SCALLOPS Jerusalem artichoke, pickled mouli, herb oil	9.00
PORTHILLY MUSSELS Chorizo, leeks, Somerset cider	7.00
CRISPY LAMB SHOULDER Carrot top pesto, pickled shallot & lettuce salad	8.00

MAINS

SPICED CAULIFLOWER FRITTERS Charred cabbage, curried lentils	13.00	PAN FRIED FILLET OF COD Fregola, chorizo, roasted red pepper sauce	17.00
PORK BELLY Black pudding patty, hummus, shaved fennel, mustard jus	17.00	MARKET FISH Sea vegetables, shrimp & pine nut butter, baby potatoes	£/kg
ONGLET (HANGER STEAK) Mushroom ketchup, wild mushroom, pommes Anna, jus	17.50		

DESSERTS

STICKY TOFFEE PUDDING Vanilla ice-cream	6.50	SELECTION OF SORBETS AND ICE-CREAMS	2.00/scoop
PASSION FRUIT CRÈME BRULEE Shortbread biscuit	7.00	SELECTION OF LOCAL CHEESES Crackers, chutney, apple, celery	2 for 7.00 3 for 9.00
CHOCOLATE & ALMOND TART Vanilla yoghurt	7.00		

All our ingredients are locally sourced, fresh and organic where possible.

Please be aware that all dishes are subject to change