

PUURO

RESTAURANT & BAR

EARLY SPRING À LA CARTE MENU

APERITIF

NYETIMBER 9.00
Classic Cuvée sparkling, England 125ml

6 O'CLOCK 5.00
Bristol Gin & Fever-Tree tonic

TO NIBBLE/SHARE

MIXED ITALIAN OLIVES 3.00

HOMEMADE BREAD 4.00
Roasted garlic, oils & balsamic

SMOKED CODS ROE 5.00
Homemade focaccia

CURED MEATS SHARING BOARD 15.00
Selection of Italian meats, roasted garlic, olives, sundried tomatoes, homemade bread, oils & balsamic

MAINS

WILD GARLIC GNOCCHI 14.00
Creamed leeks, candid walnuts, pear, wild rocket

PORCHETTA 17.00
Mustard mash, roasted shallot, purple sprouting, crackling, jus

ONGLET OF LOCAL BEEF 17.50
Pommes Anna, salt baked celeriac, onion puree, onion ring, horseradish

DESSERTS

STICKY TOFFEE PUDDING 6.50
Salted caramel ice-cream

YORKSHIRE FORCED RHUBARB 7.50
Caramelised white chocolate, almond crumb

BITTER CHOCOLATE DELICE 7.00
Candid walnut, stem ginger ice-cream

STARTERS

SOUP OF THE DAY 6.50
Fresh homemade bread

LINE CAUGHT MACKEREL 7.50
Heritage beetroot, Alexanders, horseradish crème fraiche

SPICED CHARRED CAULIFLOWER 7.00
Cauliflower bhaji, kefir, apple, sesame seeds

SCALLOPS 8.00
Celeriac purée, confit chicken wing, apple, chicken jus, herb oil

CORNISH PORTHILLY MUSSELS 7.00
Chorizo, leeks, Somerset cider

BATH CHAPS 7.00
Poached hen's egg, button mushroom, wild garlic oil

PAN FRIED FILLET OF HAKE 17.00
Courgettes, cannellini beans, salt hake croquette, crispy kalettes, aoili

WHOLE CORNISH MEGRIM SOLE 22.00
Mashed potato, foraged sea vegetables, charred spring onion, butter sauce

ROLLED CHICKEN BREAST 16.50
Chicken leg croquette, new season spring Vegetables, wild garlic mayonnaise

LEMON POSSET 6.50
Fennel granita, fennel seed meringue

SELECTION OF SORBETS AND ICE-CREAM 2.00/scoop

SELECTION OF LOCAL CHEESES 2 for 7.00
3 for 9.00
(please ask a member of staff for choices) 4 for 10.00

CAN'T DECIDE WHAT TO EAT? TRY OUR 5 COURSE TASTING MENU FOR £40 & OPTIONAL WINE FLIGHT FOR £25 (RESTRICTED AVAILABILITY, PLEASE ASK A MEMBER OF STAFF)

All our ingredients are locally sourced, fresh and organic where possible. Some dishes may contain nuts or traces of nuts.

Please be aware that all dishes are subject to change