

THE BARING

Negroni	12
Cherry Tequila sour	12
Pul Biber Bloody Mary	11
Folias De Baco, Rose Pet Nat 125ml	11
Blurred Vines 'Spark' alcohol free 125ml	7
Bread & butter	3
Olives	4
House nuts	4
Ibaïama saucisson	6
Venison & smoked beetroot skewer, grape must yoghurt	12
Chicken liver parfait, quince miso & grilled bread	12
Loire Valley asparagus & sauce gribiche	14
Quail shish, garlic yoghurt & pul biber chilli	13
Hand cut tagliatelle, shrimp bisque & sea purslane	14
Roasted monkfish, taramasalata, roast potatoes & hispi cabbage	28
Cime di rapa & feta pastilla, romana courgette, tahini & cured onion	25
Roasts served with roast potatoes, hispi cabbage & gravy:	
Simmental beef bavette, Yorkshire pudding & horseradish	27
Suckling pig loin & Tokyo turnips	27
Charcoal grilled Vendée chicken for two & bread sauce	46
Grilled Normande rib of beef for two, Yorkshire pudding & horseradish	78
Chips & garlic mayonnaise	6
Green leaf salad	6
Sand carrots roasted in lamb fat	6
Rhubarb & custard doughnut	9
Buttermilk pudding, gariguettes strawberries & salted oats	9
24 Month aged Comte & Pam's chutney	12
Jurançon Henri Lapouble 2018 100ml	10
Domaine la Luminaille Rasteau 2017 100ml	11
Santa Massenza Grappa Bianco 35ml	7
J. P. Metté Pêche Eau De Vie 35ml	12