

Wednesday 17th January
The Garrison

Homemade Focaccia, Arbequina Olive 4.5
Nocellara de Belice Olives 4
Wild Mushroom Arancini, Parmesan Emulsion 4 (each)

Cep & Celeriac Soup 7.5
stout & montgomery rarebit

Pickled Mackerel 9
blood orange, monks beard, crème fraiche

Bitter Leaves 12
walnuts, quince, castle blue, buttermilk dressing

Hereford Beef Tartare 14
quails egg, traditional trimmings

Burrata 14
purple sprouting broccoli, almonds

Wild Mushroom 16
spelt, celeriac, goats curd, artichoke

Coq Au Vin 22
lardons, silverskin onions, button mushrooms

Ethical Butchers Rack of Lamb 32
butterbeans, delica pumpkin, parsley crumb

Salt Aged 1.2kg Sirloin on the Bone (for two) 100
house chips, chimichurri, red wine jus

Confit Crushed Potatoes, Capers 5.5
'Little Caesar' Chicken Skin Crumb 8.5
Confit Hispi Cabbage, Romesco, Chimichurri 10.5
House Chips, Salsa Vert 6

*Please let us know if you have an allergy or intolerances.
A 12.5% service charge will be added to your bill which is optional.*

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Puddings

Buttermilk Panna Cotta 7.5

rhubarb, gingerbread

White Chocolate Cremaux 8

Passion fruit curd, coconut, caramelised white chocolate

Sticky Toffee Pudding 9

butterscotch, drunken dates, crème fraiche

Neal's Yard Gubbeen 14

pasteurised cow's milk, apple & cider chutney,
oat biscuits

Pudding Wines

Late Harvest Riesling – South Africa	7	38
Graham's 10yr Tawny Port	6.5	55
Pedro Ximenez	8	45
Kikelet, Muscatel Late Harvest, Tokaj-Hungary		60
Homemade Limoncello		4
Irish Coffee		9.5

Loose Leaf & Naturally Decaffeinated Teas

Fresh Mint	3.5
Lemon & Rosemary	3.5
Goji berry & Cranberry	3.5
Elderflower & Ginger	3.5

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