

# THE BARING

Negroni	12
Manhattan	12
Gin & Rhubarb sour	12
Folias de Baco, Uivo, Pet Nat Rose (Pinot Noir) 125ml	10
Blurred Vines 'Spark' alcohol free 125ml	7
Bread & butter	3
Olives	4
Saucisson	6
House nuts	4
Chicken liver parfait, loquat ketchup & grilled bread	12
Merguez stuffed friggiteli pepper & apricot ketchup	12
Loire Valley asparagus & sauce gribiche	14
Quail shish, garlic yoghurt & pul biber chilli	13
Hand cut tagliatelle, shrimp bisque & sea purslane	14
Cornish lamb rump, pomme Anna & carosello cucumber	29
Suckling pig loin, miso, peanuts & black radish	27
Cime di rapa & feta pastilla, romana courgette, tahini & cured onion	25
Roasted monkfish, Tokyo turnips, taramasalata & sea kale	29
Grilled Hereford sirloin of beef for two, chips & hispi cabbage	78
Grilled hispi cabbage	6
Green leaf salad	6
Chips & garlic mayonnaise	6
Gianduja chocolate & hazelnut doughnut	9
Buttermilk pudding, gariguetta strawberries & salted oats	9
24 Month aged Comté & Pam's chutney	12
Jurançon Henri Lapouble 2018 100ml	10
Domaine la Luminaille Rasteau 2017 100ml	11
J. P. Metté Pêche Eau De Vie 35ml	12
Domaine Bohn Eau De Vie Marc 35ml	11
F. Faude Feine Brände Tangerine Digestive Spirit 35ml	10

Please speak to a member of staff for allergen information prior to ordering

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