

THE BARING

Negroni	12
Gin & Rhubarb 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
Trombetta courgette & ricotta on toast	12
Chicken liver parfait, loquat ketchup & 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
Cime di rapa & feta pastilla, romana courgette, tahini & cured onion	25
Roasted monkfish, taramasalata, roast potatoes & hispi cabbage	29
Roasts served with roast potatoes, hispi cabbage & gravy:	
Simmental beef bavette, Yorkshire pudding & horseradish	28
Cull Yaw leg, sea kale & mint sauce	27
Charcoal grilled Vendée chicken for two & bread sauce	46
Hereford sirloin of beef for two, Yorkshire pudding & horseradish	78
Chips & garlic mayonnaise	6
Green leaf salad	6
Margherita onions 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
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