

# CORKAGE

RESTAURANT · WINE BAR · BOTTLE SHOP

## WINE LIST



## SAMPLE MENU

### TO BEGIN

OLIVES (VE) £4

PADRON PEPPERS (VE) £5.5

SOURDOUGH – with oil & balsamic (VE) £4 / with seaweed butter (V) £5

OYSTER – with Bloody Mary granita £3.5 (each)

### VEGGIE

DAHL - red lentil dahl, coconut yoghurt, crispy onions (VE) £7.5

HISPI – charred, miso, elderflower crème fraiche, almonds, cherry caramel (V) £9.5

ASPARAGUS – charred, hummus, dukkah, tandoori oil (VE) £10.5

BURRATA – strawberry gazpacho, Szechuan pepper tuile, coriander oil (V) £12.5

POTATOES – warm, confit garlic, soft herbs & capers (VE) £6

POLENTA – fried, herbs, chilli, kale & truffle mayo, Wyfe of Bath (V) £6.5

### FISH / SEAFOOD

FROG'S LEGS – pan fried, satay sauce, grilled baby gem, lemon breadcrumbs £13

MONKFISH – grilled tail, hoisin glaze, salted courgette, piquillo pepper foam £16.5

HAKE – pan roasted fillet, carrot & saffron puree, prune & black garlic paste, parmesan emulsion £16.5

SALMON – kilawin, crème fraiche, orange, radish £11

PUTTANESCA – tagliatelle, anchovies, Isle of Wight cherry tomato sauce, black olive powder £15

### MEAT

HAM HOCK – celeriac remoulade, mustard dressing, kohlrabi £9.5

DUCK - confit, duck vinaigrette, freekeh, panelle & fennel salad £15

STEAK – chargrilled 8oz hanger, rhubarb barbecue sauce, rocket, *served med-rare* £22

BEEF BRISKET – beetroot & rose harissa puree, green peas, pea shoots £14.5

LAMB – rump, crushed potato, confit tomato, whipped feta, radicchio, jus £18.5

### SPECIAL

CORNISH LOBSTER – thermidor, parmesan, mushrooms £24 (half) / £45 (whole)

---

### CHEESE

WESTCOMBE CHEDDAR, BATH SOFT, BATH BLUE – crackers, grapes, chutney, celery £14.5

**IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF THE TEAM BEFORE PLACING YOUR ORDER**

*\*GAME DISHES MAY CONTAIN SHOT\**

**A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL**