**LUNCH 12 – 3.30PM DINNER 5.30 – 9PM**

**SMALL PLATES**

**Bath chaps** with granny smith puree and fresh apple £5.50

**Arancini** roasted squash and goats cheese with marinara sauce and parmesan £7.50

**Squid** salt and Szechuan pepper with sriracha mayo and lime £7.50

**Pakora** sweetcorn with onion chutney, minted yoghurt and fresh chilli £7.00

**STARTERS**

**Chicken wings** in a buffalo buttermilkmarinadewith blue cheese sauce and sesame £8.00

**Ribs** glazed in homemade BBQ sauce with a garlicky ranch dipping sauce £8.00

**Scallops** pan seared on a roasted cauliflower purée, toasted hazelnut and anchovy brown butter £11.95

**Wild Mushrooms** sauteed with a parsley and thyme cream sauce on toasted sourdough £8.50

**Chicken liver parfait** with shallot compote, pickled vegetables and rye crisp £8.95

**Soup of the day** served with Warmley Bakehouse bread and butter £6.50

**Fowey Mussels**, steamedin cider and cream sauce, served with bread and butter £8.00 or main with fries £16.00

**MAINS**

**Garrick’s beef burger** with Emmental, pickles, red cabbage slaw, burger sauce and fries £15.00 *(add pulled pork £1.50)*

**Corn fritter burger** with halloumi, red onion chutney, pickles, red cabbage slaw, sriracha mayo and fries £14.00

**Garrick’s fish and chips**, beer battered haddock, triple cooked chips, minted mushy peas and tartare sauce £15.00

**Gnocchi** in brown butterwith tender stem broccoli, roast squash, toasted pumpkin seeds and shaved parmesan £15.50

**Hake** pan roasted, served with beetroot risotto, roasted tomato and salsa verde £17.00

**House salad** withroast squash,braised lentils, feta, mixed seasonal leaves and pomegranate dressing £12.00

**Pie of the day**, handmadeserved with creamy mash, carrot puree, cavolo nero and red wine jus £15.00

**Prime 8oz Larkhall Sirloin steak**, roast tomato and mushroom, fries £24.00

*(add peppercorn or blue cheese sauce £1.50)*

 **SIDES**

French fries or chunky chips £ 3.50

Truffle & parmesan fries £4.50

Seasonal leaves & pumpkin seeds £3.00

Cavolo nero with toasted almonds & garlic £4.00

**DESSERTS**

 Chocolate brownie, vanilla ice cream £6.50

Sticky toffee pudding, toffee ice cream £6.50

Pear & coconut crumble, crème anglaise £6.50

Strawberry Eton mess, Italian meringue £6.50

 Tenderstem broccoli with basil oil & pinenuts £4.50

**SPARKLING**

Prosecco DOC spumante, Organic Bernardi   Veneto, Italy   (Vg)         6.00

Prosecco rose, AA Bellenda, NV, Veneto Italy 7.00

**WHITE 175ML 250ML**

La Lesc, Cotes de Gagoyne, IGP, South West France 5.25 7.35

Sauvignon Blanc, Casa Azul  Central Valley, Chile 5.75 8.00

Pinot Grigio, Trefilli IGP   Veneto, Italy    5.95 8.35

Picpoul de Pinet, Château de la Mirande  Languedoc, France  (Vg) 6.45 9.00

Gran Cerdo Blanc, Gonzalo Gonzalo   Rioja, Spain  (Org/Vg) 6.65 9.35

Viognier Chardonnay, Reserve de Gassac, Languedoc, France  (V) 6.90 9.65

Gruner-Veltliner/Riesling, Arndorfer Kamptal, Austria  (Org/Vg) 8.25 10.90

**ROSÉ**

Bergerie de la Bastide Rosé, Vin de Pays d’Oc  Languedoc, France  (V) 5.25 7.35

Reserve de Gassac Rosé, VdP de l’Herault  Herault, France   (V) 6.20 8.65

**RED**

Tempranillo Albizu, Vina Albergada, Spain 5.25 7.35

Merlot, Domaine Nordoc, Languedoc, France  (V) 5.75 8.00

Cabernet Sauvignon, Casa Azul  Central Valley, Chile 5.75 8.00

Montepulicano d’Abruzzo, Cantina Frentana  Abruzzo, Italy (Org/Vg) 5.75 8.00

Malbec, Santa Julia  Mendoza, Argentina (Org)  6.45 9.00

Pinot Noir, moulin de Gassac, France 6.65 9.35

Shiraz, Good Hope, South Africa 6.65 9.35

Rioja ‘Joven’, Vina Ilusion  Rioja, Spain   (Org/Vg) 7.15 10.00

**COCKTAILS all at £8.50**

Aperol Spritz - *The classic aperitif - Aperol, Prosecco & soda* Pimms Spritz *- Pimms, prosecco, mint syrup*

Espresso Martini - *Double shot of espresso, vodka & Kahlua* Dark & Stormy - *Kraken, lime & ginger beer*

Bloody Mary - *Vodka, tomato juice & the rest* Negroni - *Tanqueray gin, Campari & vermouth*

English Garden - *London dry gin, elderflower, apple juice* Strawberry Daquiri – *White rum, lime, strawberries*

Cuba Libre – *Coconut rum, lime, coca cola*

 **SPARKLING WINE**

Prosecco DOC spumante, Organic Bernardi   Veneto, Italy   (Vg) 35.00

Prosecco rose, AA Bellenda, NV, Veneto Italy 37.00

Jean-Paul Deville ‘Carte Noire’ Brut NV  Verzy  (Vg) half  27.00          50.00

Ruinart ‘Blanc de Blancs‘  NV  Reims  90.00

**WHITE WINE**

La Lesc, Côtes de Gascogne IGP - South-West France 22.00

Sauvignon Blanc, Casa Azul  Central Valley, Chile 24.00

Pinot Grigio, Trefilli IGP  Veneto, Italy25.00

Picpoul de Pinet, Château de la Mirande  Languedoc, France  (Vg) 27.00

Gran Cerdo Blanc , Gonzalo Gonzalo  Rioja, Spain (Org/Vg) 28.00

Viognier Chardonnay, Reserve de Gassac Languedoc, France  (V) 29.00

Gruner-Veltliner/Riesling, Arndorfer Vorgeschmak Kamptal, Austria  (Org/Vg) 30.00

Chenin Blanc, Good Hope, South Africa 32.00

Gavi, la Fournace, DOC, Italy 35.00

Sauvignon Blanc, Te Whara Re, Marlborough, New Zealand (Org/Vg)34.00

Chardonnay, Limoux, ‘Toques Et Clochers’ Languedoc, France  (Vg) 40.00

Sancerre, Gerard Fiou, Loire, France 50.00

St Aubin, Domaine Miolane, Burgundy, France 55.00

**ROSE WINE**

Bergerie de la Bastide Rosé, Vin de Pays d’Oc  Languedoc, France  (V)§ 22.00

Reserve de Gassac Rosé Herault, France (V) 26.00

Château d’Ollières Rosé, Coteaux Varois - Provence, France 37.00

**RED WINE**

Tempranillo , Albizu, Vina Albergada, Spain22.00

Merlot, Domaine Nordoc  Languedoc, France (V) 24.00

Cabernet Sauvignon, Casa Azul  Central Valley, Chile 24.00

Montepulicano d’Abruzzo, Cantina Frentana  Abruzzo, Italy (Org/Vg) 24.00

Malbec, Santa Julia  Mendoza, Argentina (Org) 27.00

Pinot Noir, Moulin de Gassac  Herault, France  (V 28.00

Shiraz, Good Hope, South Africa 28.00

Bourgueil Diptyque, Domaine de la Chevalerie  Loire, France (Org/Vg) 27.00

Rioja ‘Joven’, Vina Ilusion  Rioja, Spain   (Org/Vg) 30.00

Malbec, Cahors Heritage, Château  du Cédre   South West France (Org/Vg) 31.50

Barbera, Brich DOC, Agricola Gaia - Piemonte, Italy 35.00

Pinot Noir, Clos Henri, New Zealand 44.00

Bandol Rouge, Domaine La Suffrene  Provence, France (Vg) 50.00

Lalande de Pomerol, Château des Annereaux  Bordeaux, France (Org) 50.00

Gran Reserva Rioja, Bodega Urbina   Rioja Alta, Spain (Vg) 55.00

**HALF BOTLLES**

Muscadet de Sevre et Maine sur lie, Domaine Verger  Loire, France(Org/Vg 22.00

Albarino San Campio, Bodegas Terras Gauda  Rias-Baixas, Spain   (Vg) 22.00

Brouilly, Domaine Cret des Garranches  Beaujolais, France  (Vg) 19.00

Saint-Émilion Grand Cru, Château La Croix Chantecaille  Bordeaux, France 32.00