**Today’s special**

**Mussels and chips,** Cornish mussels steamedin cider and cream, with fries £11

**Starters and Small Plates**

**Selection** of bread and butter £ 3.50

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

**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

**Chicken Wings** Buffalo buttermilk with blue cheese sauce and sesame £8.00

**Beetroot and goats cheese** with goats cheese mousse, mint yogurt, confit orange peel and pumpkin seeds £8.95

**Chicken liver parfait** with red onion jam, pickled cucumber, spiced pear puree and toast £8.95

**Home cured salmon,** horseradish mascarpone, rocket £8

**Mains**

***Please see the blackboard for today’s sandwiches (served 12-3.30pm)***

**Quiche** **of the day**, homemadewith celeriac remoulade, dressed salad and fries £13.00

**Beef or Corn burger** with Emmental, pickles, red cabbage slaw, burger sauce and fries £15.00 *(add pulled pork £1.50)*

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

**House salad** withroast squash,braised lentils, grilled haloumi, salad leaves and pomegranate dressing £12.00

**Pie of the day**, handmadeserved with creamy mash, seasonal vegetables and red wine jus £16.00

**Pan roasted hake**, served with squash risotto, cavolo nero and salsa verde £17.00

**Gnocchi** with seasonal greens, roast squash, feta, toasted pumpkin seeds £15.50

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

**Sides**

French fries or chunky chips £ 3.50

Truffle & parmesan fries £4.50

Seasonal leaves & pumpkin seeds £3.00

Buttered greens £ 3.50

**Desserts**

 Chocolate brownie, vanilla ice cream £6.50

Sticky toffee pudding, toffee ice cream £6.50

Lemon set cream, blueberries, shortbread £6.50

Apple & cinnamon crumble, crème Anglaise £6.50

Selection of homemade Ice creams and Sorbets

£5.95 for three scoops

**SPARKLING**

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

Prosecco rose, AA Bellenda, NV, Veneto Italy 7.00

**WHITE 175ML 250M**

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* White Russian – Vodka, Kahlua, cream

Espresso Martini - *Double shot of espresso, vodka & Kahlua* Negroni - *Tanqueray gin, Campari & vermouth*

Bloody Mary - *Vodka, tomato juice & the rest* Dark & Stormy – *Havana dark rum, lime & ginger beer*

Winter Pimms Punch – Pimms, Martell, apple juice Whisky Sour – Bulleit Bourbon, lime, sugar syrup

 **SPARKLING WINE**

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

Prosecc o 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