

EVENING

FOR SPECIALS PLEASE SEE
OUR BLACKBOARD

Warm local sourdough, tomato tapenade £3 // Gordal olives £3.5

TO BEGIN

Chargrilled Norfolk quail, artichokes nicoise, lovage & pine nuts *(Vegan opt avail.)* £7.95

Hand chopped steak tartare, smoked mushroom toast £9.95

Heritage beetroots, tomatoes, whipped Westcombe ricotta & basil *(Vegan opt avail.)* £7.5

Seared Scallops & black pudding, bacon jam, cider vinegar dressing £12.5

Crispy pig's head croquettes, tartare sauce, apple & radishes £6.95

50-degree cooked salmon, bread sauce, charred gem & piquillo salsa £9.95

TO FOLLOW

Vegan Florence fennel tart, roasted roots, pickled blackberries, hazelnut pesto £13.5

Roasted partridge, lentils, smoked mash, cumin carrots & green sauce £18.5

Merlot Braised beef cheeks, red cabbage, celeriac puree £15.5

Roasted lamb neck, seasonal greens, yoghurt & Zhoug £16.95

Vegan Autumn braised vegetable tagine, lemon saffron quinoa £13.95

Roasted stone bass, grape tomatoes, fennel, zucchini & bagna cauda £15

SIDES

Smoked mash // Greens beans and roasted shallots // Roasted autumn roots & hazelnut pesto

// Grilled hispi cabbage // Hand cut chips (+ truffle & parmesan £2.5 additional)

£3.5 each

PUDDINGS

Warm blackberry rice pudding, clotted cream ice cream £6.95

Katy Rodgers yoghurt blancmange, raspberries & rose £6.5

Thin apple & chamomile honey tart, herb ice cream £5.75

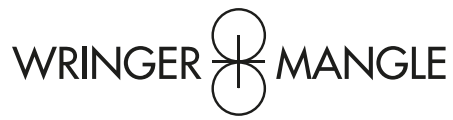
Red & black fruits, elderflower curd, chia granola £7.5

Iced chocolate 'fossil', salted peanut caramel, banana salsa £6.75

Farmhouse Cheeses £10 for 4

PLEASE NOTE

A discretionary 12.5% service charge will be added to your bill



EVENING

MESSAGE FROM OUR HEAD CHEF

At Wringer + Mangle we take pride in putting seasonal, fresh produce at the heart of every meal. From locally sourced bread, to the finest cuts of meat and fresh vegetables each day, we take pride in sourcing the best possible ingredients. Our menus are about simple yet hearty cooking that makes you feel at home.

If you have any questions about the menu, or the specials, please ask our servers who can fill you in on all of our dishes and suggest accompaniments.

Let your waiter know of any allergies you may have and we will be happy to accommodate where we can.

Stuart Skues, Head Chef