



BAKER & GRAZE

DINNER MENU

TRUFFLE SALAMI	£5.00
NOCELLARA OLIVES	£3.00
HOUSE SOURDOUGH & HOME CULTURED SMOKED BUTTER	£3.50
HOMEMADE SPICED PICKLED VEGETABLES	£2.00
MARCONA ALMONDS	£2.50
SALT HAKE FRITTERS & AIOLI	£5.00
BEETROOT BORANI, FETA & DILL, FLAT BREAD	£5.00
CHICKEN HARISSA SKEWERS, CORIANDER & YOGHURT	£7.00
CAULIFLOWER SLOW COOKED IN YOGHURT WITH SPICES	£6.00
BEEF SHORTRIB NUGGETS, ROMESCO & CHARRED SPRING ONIONS	£7.00
CHILLI BACON JAM SAVOURY DOUGHNUT	£4.00
CHARMOULA LAMB CUTLETS, POMEGRANTE & BABAGANOUSH	£9.00
FRESH BURRATA, FENNEL & CHARRED PEPPERS, SUNFLOWER SEED PESTO	£8.00
SLOW COOKED SQUID, POTATOES, CHICKPEAS, TOMATO & SPINACH, AIOLI	£9.50
SALAD OF BLOOD ORANGE, BABY SPINACH & AVOCADO, GOATS CURD & CHILLI	£7.00
EMPANADILLA; MUSSELS, CHORIZO & LEEK	£5.00
PIGS CHEEKS IN PX, MORCILLA, PARSNIP PUREE, CRIPSY SHALLOTS	£9.00
CINNAMON DOUGHNUTS HOT CHOCOLATE SAUCE	£5.00
PASSION FRUIT MERINGUE TART	£6.50
MONTGOMERY'S CHEDDAR & ECCLES CAKE	£6.00
AFFOGATO; FIG ICE CREAM & ESPRESSO	£4.00
STICKY BANANA PUDDING, CARAMEL SAUCE & CLOTTED CREAM	£7.00