

The Old Bakery

First courses

Tomato tart tatin, buffalo mozzarella, basil sorbet, black olives £8.50

Octopus carpaccio, pancetta, watercress and walnut vinaigrette £8.50

Seared hand dived scallops, pommes maxim, serrano and peas £9.50

Crisp belly of Gloucester old spot pork, foie gras, morcilla, and clams £9.50

Roasted wood pigeon, fig and coffee purée, smoked milk foam £8.50

Main courses

Seared fillet of lamb, parmigiana, caramelized red onions and tapenade £18.50

Roasted breast of guinea fowl, cannelloni of its legs, wilted spinach, Madeira jus £18.50

Wild bream with pommes Anna, purple sprout broccoli and hollandaise sauce £18.50

Lobster and crab tortellini, quails eggs, asparagus and squid ink vinaigrette £19.50

Vegetarian option on request £18.50

The staple ingredients on The Old Bakery menu are sourced from local growers and farms. Our fish are only caught in sustainable fishing grounds, using either rod and line, or small day boats. Both methods have a proper respect for our marine environment.