

Sample Menu April

Marinated olives (vg, gf)	4.5
Salted Catalan almonds (vg, gf)	5
House pickles & carraway yoghurt (v, gf)	6
Focaccia with herb oil (vg)	5.5
Cauliflower & Taleggio arancini with tomato & caper salsa	7.5
Ajo blanco with smoky leeks, fermented Scotch bonnet & toasted almond* (vg, gf)	8
Whipped feta, honey & crunchy chilli oil* (gf)	9
* Add plain flatbread 4.5	
Flatbread with cavolo nero garlic butter (v)	9
Flatbread with scamorza, red onion, chilli & anchovy butter	14
Flatbread with braised lamb ragu, pickled chilli & lemon yoghurt	15.5
Wild mushrooms, celeriac purée & hazelnut gremolata (vg, gf)	13
Smoked beetroot & goat's curd with pistachio & almond dukkah (v, gf)	14
Burrata, Jerusalem artichoke with black garlic & truffle vinaigrette (v)	21
Fowey mussels, miso butter, coconut milk & lime	22
Romanesco cauliflower with raisin pine nut relish & spiced apricot tahini (vg, gf)	18
Cornish bream with ginger & chilli fennel, pickled radish salsa (gf, df)	26
Cornish cod with chickpea & coconut curry, crispy potato & crème fraiche	30
Onglet with chimichurri (gf)	32
Tart's hot sauce (vg, gf)	2.5
Mixed leaf salad with shallot & mustard vinaigrette (vg, gf)	7
Crispy Ratte potatoes, lemon toum & chilli oil (vg)	7

Prior to ordering, please inform us of any allergies or food intolerances.

Please note we cannot guarantee no cross contamination.

Mineral sparkling - £2.5 per bottle, filtered still - complimentary.

A discretionary 13.5% service charge will be added to the bill. Contactless or card payment only.



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