

# CAFE

## 15

### To nibble on

Selection of breads, oils £3.50

Nocellara del Belice olives £3.95

### Starters

Chicken and leek terrine, lovage mayonnaise, sourdough, apricot crumble £6.50

Selection of Italian meats and pecorino cheese £7

Smoked salmon, baby gem, pink grapefruit and avocado salad, yoghurt dressing £7.50

Red kidney bean and sweet potato soup, yoghurt £6.50

Wye Valley asparagus, poached hen's egg, Parma ham, truffle mayonnaise £7

### Mains

8oz Home Farm rib-eye steak, triple-cooked chips, mushroom duxelle, slow-roast tomato (choose red wine and shallot sauce or bacon and blue cheese butter) £24

Two cuts of chicken, braised baby gem lettuce, onion shells, lemon thyme £15

Cornish plaice, parsley mash, spring vegetables, chervil broth £14

Ricotta gnocchi, spring vegetables, crème fraîche, lemon, soft herbs £13

Beer battered Cornish plaice, crushed minted peas, tartare sauce, triple-cooked chips £14

### Sides

Skin-on seasoned fries £3.50

Garden salad £3.50

Polenta chips £3.50

Triple-cooked chips £3.50

### Puddings and other treats

Cherry and hazelnut gelato £6

Bath Blue, quince jelly, biscuits £6

NO.15 knickerbocker glory £6

Vanilla panna cotta, Cheddar strawberries, basil, honeycomb £6

Chocolate parfait, salted caramel sauce, Chantilly cream £6

A half dozen or dozen freshly-baked madeleines, chocolate dip (allow 15 mins) £3/£5

Clotted cream fudge £3

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### **Sandwiches £9.50**

*All served with a leaf salad and fries,  
on your choice of white sourdough or malted wheat bread*

Oak smoked salmon, lemon, horseradish, black pepper

Burford Brown egg mayonnaise, fresh cress

Roast chicken, Pommery mustard, apricot and thyme crumble

Wiltshire cured ham, apple and ginger chutney