

PARIO

Oastbrook Estate - Cuvée Brut 16 *Newport St. Negroni* 14

COLD & SNACKS

House Pickles (vg) 8

Wild Mushroom, Black Garlic, Croustade (v) 8

Fresh Catch Crudo 3 Ways 13

Otoro, Onion Hash, Chilli 14

Scottish Langoustine Carpaccio, Shell Glaze, Citrus 15

Devon Crab, Waffle, Seaweed 22

Beef Tartare, Egg Yolk, Crispy Potato 22

SHARERS

Barbecued Seasonal Vegetables, Crispy Cavolo Nero, Salsa Verde 30

Roasted Lobster Tail, Tempura Claws, Crispy Hash, Bisque, Fennel Mayo 65

Wild Turbot Tronçon, Pil Pil Emulsion, Mussels, Sea Herbs 72

Rare Breed Dry Aged, Bone-In Ribeye, Marrow Butter, Jus 120

SMALL PLATES

Fennel Tarte Tatin, Crème Fraîche (v) 16

Roasted Cornish Scallop, Hollandaise, Caviar 25

Lamb, Anchovy, Salsa Verde, Croutons, Jus 42

SIDES

Six Hour Tomato, Onion Salad (vg) 6

Triple Cooked Potatoes, Aioli (v) 6

House Salad, Mustard Vinaigrette (vg) 6

Courgette, Pisto, Goats Cheese (v) 6

OUR STORY

Pario is a collaborative concept among friends, dedicated to showcasing the finest of British produce. We encourage guests to enjoy our thoughtfully curated selection by sharing dishes, which will be served as they are freshly prepared.

Please inform a team member of any allergies or dietary requirements.

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

PARIO

TO START

<i>Oastbrook Estate Vineyard - Cuvée Brut</i>	16
<i>Showerings - Triple Vintage Cider - Somerset</i>	7
<i>House Lager</i>	6

COCKTAILS

<i>Newport St. Negroni</i> <i>Gin, Campari, Vermouth Rosso</i>	14
<i>Pario Coupe</i> <i>Vodka, Mint, Cucumber, Lime</i>	14
<i>East 8 Hold Up</i> <i>Vodka, Aperol, Passionfruit, Pineapple</i>	14

WHITE WINE

125/375/750ml

<i>Bodegas Gardel - Las Mesas Blanco</i> <i>- Tierra de Castilla</i>	7/21/42
<i>Batard Langelier - Le Besson Muscadet</i> <i>- Loire</i>	10/30/60
<i>Oastbrook Estate - Chardonnay - Sussex</i>	80

RED WINE

125/375/750ml

<i>Bodegas Gardel - Las Mesas Tinto</i> <i>- Tierra de Castilla</i>	7/21/42
<i>Vincent Lacoste - Claret</i> <i>- Bordeaux</i>	10/28/50
<i>ca'N Verdura - Vins Oblidats Negre - Mallorca</i>	80

ORANGE WINE

125/375/750ml

<i>Parajes del Valle - Macabeo</i> <i>Maceration - Jumilla</i>	9/21/42
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SPARKLING WINE

125/375/750ml

<i>Oastbrook Estate - Cuvée Brut</i>	95
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SOFT DRINKS

<i>Homemade Lemonade</i>	5
<i>Coca-Cola</i>	5
<i>Diet Coca-Cola</i>	5

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