



To start...

Sourdough, rye, smoked salt	2.5
Dela pickles	2
Puffed crackling, spiced lingonberry jam	2
Cockle popcorn, smoked aioli	3
Crispbreads, cods roe, pickled cucumber	4
Rabbit fritters, tarragon aioli	6

Sharing boards and bowls - for two sharing, we recommend one sharing option and three sides between two

Nordic fish board- served with rye, sourdough, dela pickles and smoked salt butter

Smoked sardines, tomato, soused shallots	
Gravlax, mustard dressing, watercress	
Smoked Mackerel balls, brown butter	18

Buckwheat Pancake board

Salted Pork, Bramley apple chutney, celeriac remoulade	
Buttered chanterelles, herb rye crumb, dill creme fraiche (v)	18

Hasselback bowl

Hasselback new potato and Jerusalem artichoke, goats curd, cavolo nero, nut crumb, garlic and chive butter (v) (gf)	14
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January roots board

Glazed carrots, roasted beetroot, parsnip puree, soft herb salsa, toasted seeds. (vg available)	12
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Sides (all gf)

Fennel, blood orange, mustard and dill salad (vg)	
3	
Double cooked hasselback potatoes, aioli (v)	
4	
Glazed chicory, anchovy butter	4.5
Orb of joy, bread sauce, chicken salt	5.5
Lamb and pearl barley cabbage rolls, lingonberry jam, juniper salt	7

Pudding

Rice pudding, poached pear, toasted almonds	5.5
Chocolate tart, caramelised blood orange, creme fraiche	6
2014 Jurancon Moelleux – Clos Lapeyre – 12% 100ml	4.8
Somerset Pomona - Oak matured, sweet apple, cider brandy - 20% - 50ml	4.5

Dela, Mivart Studios, Mivart Street, Bristol, BS5 6JF - 0117 951 1499 - info@delabristol.com
Open 9am-11pm Tuesday - Saturday, 12-4pm Sunday