



Today's cocktail - Rhubarb sour

Rhubarb infused Ciroc, Aperol, whites, lemon, bitters 5.5

To start...

Dela pickles (vg) 2
 Sourdough, butter, smoked salt 2.5
 Butterbean dip with crackers(vg, gf) 4
 Crispy potato skins with smoked aioli (vg available) 3
 Puffed crackling with lingonberry (gf) 4
 Cockle popcorn, tartar sauce 4
 Rabbit fritters, aioli 7

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

Nordic fish board- served with sourdough and rye, smoked salt butter and pickled beetroot

Mussels with cider and thyme
 Smoked mackerel balls, aioli
 Gurnard fillet, lemon and caper butter 23

Sourdough pancake board

Crispy pork belly, celeriac remoulade, bramley apple chutney, pickled rhubarb
 Wild mushrooms, tarragon creme fraiche, sourdough croutons, pickled cucumber 20

Hasselback bowl

Hasselback new potatoes, charred leeks, goats curd, spring greens,
 hazelnuts, wild garlic butter (v) (gf) (vg available) 14.5

Spring vegetable board

Butternut squash, parsnip puree, pickled beetroot and carrot, chicory, salsa verde, nut crumb (vg, gf) 14

Sides

Fennel, blood orange, parsley salad (vg, gf) 3.5
 Glazed carrots, salsa verde, seeds (vg, gf) 4
 Double cooked hasselback potatoes, aioli (v)
 4
 Purple sprouting broccoli, pancetta and almonds (vg available)
 5.5
 Line-caught cod with anchovy butter 8

Pudding

Rhubarb, pepparkakor crumb, stem ginger and rum ice cream 5.5
 Blood orange posset, almond biscuit, dark chocolate 6
 Chocolate and cardamom pot, hazelnut crumb (vg) 5
 Rachel semi-hard goats cheese, seeded crackers, bramley apple chutney 5.5
 2014 Jurancon Moelleux – Clos Lapeyre – 12% 100ml 4.8
 Somerset Pomona - Oak matured, sweet apple, cider brandy - 20% - 50ml 3.9

Please advise us of any allergies or dietary requirements



Please advise us of any allergies or dietary requirements

Dela, Mivart Studios, Mivart Street, Bristol, BS5 6JF - 0117 951 1499 - info@delabristol.com
Open 9-11pm Tuesday - Saturday, 10-3pm Sunday