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## SNACKS & NIBBLES

Pitted Nocellara del Belice (vg) 131 kcal	5.5
Cheese and chilli bites (v) 333 kcal	4.5
Truffle and Pecorino nut mix (v) 445 kcal	5
Poponcini peppers, pitted olives (v) 81 kcal	7

## SUMMER SPECIAL

Grilled Hereford rib eye steak, sun-dried tomato and Uslu olive tapenade, Modena balsamic, baby watercress, sweet potato fries 828 kcal	30
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## SMALL PLATES

Chorizo croquetas, Manchego 539 kcal	9
Lobster rolls, pickled cucumber, Marie Rose 482 kcal	13
Sweetcorn tarragon fritter, smoked chilli salsa (vg) 207 kcal	8
Seaweed tempura monkfish, wild garlic emulsion 400 kcal	14
Hand-carved Ibérico Bellota ham 103 kcal	14
Crispy fried chicken, pickled white radish, chilli mayonnaise, coriander 519 kcal	10
Heritage tomato, superstraccia, black olive crumb (vg) 181 kcal	9
Sweet potato fries, rosemary, cayenne (vg) 178 kcal	6

## SALADS

Chicory, shaved fennel, citrus dressing, toasted hazelnuts, dill (vg) 191 kcal	10
Pulled chicken, gem hearts, crispy pancetta, Piedmontaise dressing, Parmesan, chives 443 kcal	16

## DESSERTS

Vegan chocolate mousse, olive oil, hazelnuts (vg) 490 kcal	7
Strawberries & cream, lavender honey (v) 307 kcal	7

### PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice. (v) vegetarian | (vg) vegan | Adults need around 2000 kcal a day

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