

S M A L L L Ō

L A R G E

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ROOFTOP
BAR & KITCHEN

P L A T E S

NIBBLES

Pitted Nocellara Del Belice (vg) 131 kcal	5.5
Truffle and Pecorino nut mix 445 kcal	5

SMALL PLATES

Padron peppers, Maldon salt (vg) 28 kcal	7
Sweetcorn tarragon fritter, smoked chilli salsa (vg) 207 kcal	8
Za'atar-spiced hummus, red pepper pesto, grilled rosemary focaccia (vg) 741 kcal	8
Sweet potato fries, rosemary and cayenne (vg) 178 kcal	6
Crispy fried chicken, pickled white radish, fermented chilli mayonnaise 519 kcal	10
Chorizo croquetas, Manchego 539 kcal	9
Salchichon, Manchego, membrillo, focaccia 620 kcal	14

LARGE PLATES

Butternut squash and truffle risotto, thyme-roasted butternut squash, Parmesan, caramelised pumpkin seeds (v) 398 kcal	19
Pulled chicken, shredded kale, gem hearts, crispy pancetta, Piedmontaise dressing, aged Parmesan, chives 522 kcal	15
Braised beef cheek, creamy polenta, carrot crisp 379 kcal	22

DESSERT

Sticky toffee pudding, butterscotch sauce, clotted cream (v) 836 kcal	7
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Scan the QR code to order or speak with a member of our team.

Sit back, relax and we'll bring your order

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

Please note we are cashless | A discretionary 12.5% service charge will be added to your bill