

B A R

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ROOFTOP
BAR & KITCHEN

F O O D

NIBBLES

Gordal olives (vg) 97 kcal	5.5
Truffle and Pecorino nut mix 445 kcal	5.5
Gouda and rosemary picos (v) 333 kcal	5.5

SMALL PLATES

Padrón peppers, sea salt flakes (vg) 34 kcal	7
Chorizo croquetas, Manchego 369 kcal	9.5
Kale and samphire fritters, dates and tamarind chutney (vg) 238 kcal	9
Crispy fried chicken, pickled white radish, fermented chilli mayonnaise 519 kcal	11
Za'atar spiced hummus, marinated vegetables, green pesto, grilled rosemary focaccia (vg) 735 kcal	10
Sweet potato fries, rosemary and cayenne (vg) 431 kcal	6.5

LARGE PLATES

Pulled chicken salad, shredded kale, gem hearts, crispy pancetta, Caesar dressing, aged parmesan, chives 579 kcal	16
Rigatoni, pumpkin, sage and hazelnut dressing (v) 354 kcal	17
Slow-cooked Jacob's Ladder, horseradish mash, parsnips crisp, red wine jus 538 kcal	25
Pan-fried sea bream, marinated artichoke and aubergine, tomato and red pepper fondue 638 kcal	23

DESSERTS

Dark chocolate crème brûlée, mandarin gel (vg) 328 kcal	9
Sticky toffee pudding, butterscotch sauce, clotted cream (v) 836 kcal	9

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

We use a wide range of ingredients in our kitchen, some which may contain allergens. If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergen champions who will be happy to assist.

(v) vegetarian | (vg) vegan

Adults need around 2000 kcal a day

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