

B A R



M E N U

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
Pulled chicken salad, shredded kale, gem hearts, crispy pancetta, Caesar dressing, aged parmesan, chives 579 kcal	16

DESSERTS

Churros, hot chocolate sauce, toasted pistachio (v) 545 kcal	8
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 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