
SNACKS

Marinated Olives	gf, vg	4
Bristol Loaf Sourdough		4.5
served with olive oil & aged balsamic reduction vg		
Melting Mac n Cheese Balls		8
truffled mushrooms, mac n cheese in panko with truffle mayo v		
Sweetcorn & Leek Fritters		6.9
mojo rojo, crispy leeks vg, gf		
House sausages		7
mini sausages, nduja & honey		
Fried Calamari		8.2
lightly battered calamari, chipotle mayo, charred lime		
Padron Peppers & Almonds		6.7
Sweet Padron Peppers, flaked almond with PX Sherry gf, vg*		

PLATES

House Steak		16
8oz house steak, romesco, charred shallot, crispy shallots gf*		
Lamb Rump		14
minted lamb rump, spiced crumbled feta, ras el hout & pomegranate. gf		
Sea Bass Tacos		9
sea bass ceviche, fresh lime, cherry toms, chilli coriander, verdita salasa & corn tacos gf		
Burrata & Asparagus		10
burrata, english asparagus, courgette & edamame beans, pangrattato & a raspberry vinaigrette v, gf		
Beetroot & Za'atar Humous		8.5
Garlic roasted golden beetroot, za'atar humous, balsamic glazed rocket, blood orange vg,gf*		

SIDES

Truffle & Parmesan Chips	5
Dirty Chips	8.5
Hand cut chips, pulled pork belly, bbq sauce, parmesan gf	

DESSERTS

b&b Sundae	8.5
Vanilla, Chocolate & Strawberry ice cream, berry compote, fresh berries, whipped cream with 100's & 1000's v, gf	
Chocolate & Morello Cherry Cheesecake	8
berry compote vg,gf	
House Doughnuts	7.5
served with syringes full of salted caramel sauce v	
Sticky Toffee Pudding	8.5
with creamy vanilla icea cream & salted caramel sauce gf, v	

DRINK IDEAS

Passionfruit Belini	9
house prosecco, passoa & passion fruit puree	
Espresso Martini	11
vodka, cazcabel coffee tequila, fresh espresso & sugar	

**Please see full drinks menu
for a wider choice**