



BAR MENU

12 - 10PM



SMOKED ALMONDS (VG/N) 174kcal £5

MIXED OLIVES (VG) 70kcal £5

**HOMEMADE FOCACCIA WITH
CHEF'S BUTTER** (G) 402kcal £6

**GARLIC & THYME FLAT BREAD WITH
HUMMUS** (VG/G) 402kcal £6

STARTERS & SMALL PLATES

BANG BANG CAULIFLOWER £8 **CRISPY CHICKEN** £8

Lime, chilli & spicy sesame
dressing (VG) 180kcal

Pickled watermelon, chilli
434kcal

**SLOW COOKED VENISON
CROQUETTE** £11 **GARLIC & HERB GNOCCHI** £10

Sour cherry ketchup, grilled gem,
venison jus (G) 359kcal

Lovage & pesto espuma,
pine nuts (VG/G) 482kcal

**WILD MUSHROOMS ON
TOAST** £12 **KING PRAWN CARPACCIO** £12

Whipped ricotta, sourdough &
truffle (V/G) 259kcal

Pickled strawberry, chilli &
cucumber 131kcal

WHITE CRAB £14 **BEEF TARTARE** £15

Pickled apple, filo, buttermilk &
dill (G) 197kcal

Parmesan, anchovies &
caperberry 313kcal

**HAM HOCK FOIE ROYAL
TERRINE** £13 **PAN FRIED SCALLOPS** £16

Sorrel, raspberry, blackberries &
almond (N) 534kcal

Bacon, sweetcorn jam,
cauliflower & pancetta 282kcal

MULLIGATAWNY SOUP £10

Vegan yoghurt & pomegranate
(VG) 210kcal

full allergen list



VG - Vegan | V - Vegetarian | G - Contains Gluten | N - Contains nuts

While every care is taken in our kitchen, we cannot guarantee the absence of allergens. Dishes listed as containing "Non-Gluten Containing Ingredients" are prepared without gluten-containing ingredients but may be subject to cross-contact. If you have any dietary requirements, please inform a member of staff before ordering.