

FOOD MENU

SPRING 2024



APERITIVO

Biciclette £8 | Fino & Tonic £8 | Italicus Sptirz £8
Sapling Vesper £12 | Vermouth & Soda £8 | Manzanilla £8

SNACKS

Bread with hot honey butter - £4.5 (v)
Croquettes, nduja, manchego - £7
Truffle & parmesan chips - £5.5 (v)
House crisps, babganoush, pickles - £4.5 (ve)
Cheese on toast, beef dripping - £6.5
Whitebait, paprika mayo, lemon - £7

PLATES

Salt & pepper chicken - £10
Pork tenderloin, rhubarb, pangrattatto - £10
Ham hock & pistachio terrine, dijon mayo, focaccia - £8.5
Potato dumplings, pancetta, caramelised sauerkraut, mornay - £9
Mussels, lemongrass, ginger - £9
Tempura prawns, smoked chilli jam - £9
Mushrooms, egg yolk, togarashi - £8.5 (v)
Hasselback potato, salsa roja, garlic aioli - £8 (ve)
Roast courgette, coconut, thai basil - £8 (ve, gf)
Rainbow beetroot, horseradish, almonds - £7 (ve)
Hispi cabbage, pistachio - £8.5 (ve, gf)

10oz Sirloin, peppercorn sauce - £25 (gf)
Red mullet, harissa yoghurt, pomegranate, capers, preserved lemon - £15 (gf)

PUDDINGS

Sticky toffee pudding, vanilla ice cream - £7.5 (v)
Pecan butter parfait, raspberry - £8 (ve, gf)
Chocolate biscuit cake, pouring cream - £6 (v)
Cheese plate - £12 (v)
Affogato - £4.5 (v, gf)

DIGESTIF

Taylor's 20 YR Old Tawny Port £10
Amaro Del Capo £7 | Louis Roque La Vielle Prune £8
PX - Bodega Maestro Sierra £9 | Fanny Fougerat Pineau Des Charantes £10

Please inform the team of any food allergies before ordering