

Green Nocellara olives pb gf	4
Chilli mix, wasabi peas, chilli corn, giant corn, rice crackers pb gf	5
Smoked almonds pb gf	6
Pistou nut mix, broad beans, peanuts & cashews pb gf	6

## Bar nibbles

Padrón peppers pb gf	12
Wagyu slider, smoked cheese, chilli jam, harissa onions	19
Hummus, sumac, black olive breadsticks pb	12
Buttermilk chicken, hot honey, spring onion, chilli	16
Corn ribs, lime, smoked paprika pb gf	12
Smoked beef tartare rösti gf	18
Truffle mayo & parmesan chips v	12
British cheese & sourdough crackers v	18
British charcuterie	24

## Light grazing

Baked scallop, parsley & garlic butter	11 <i>each</i>
Crab salad, pickled fennel, lemon mayonnaise gf	25
Charentais melon, air-dried ham, chilli, mint gf	18
Sea bass crudo, pickled blueberries, stracciatella, sorrel, Aleppo pepper gf	20
Burrata, Romana courgettes, basil, mint oil v gf	18
Baked golden beetroot, feta, golden raisins and chardonnay dressing pb gf	14
Figs, black truffle, sheep's yoghurt, hazelnuts gf	19



v Vegetarian | pb plant based | gf Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager