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# BAR BITES

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## SNACKS

**CORN RIBS** (v) 7  
spicy sticky sauce

**CAULIFLOWER AND RED ONION PAKORA** (vg) 8  
coconut yoghurt, lime

**BACON WRAPPED DATES** 4 / each  
linguiça, Manchego, mustard

**CRISPY POLENTA** (v) 4 / each  
truffle mayonnaise

**FRENCH FRIES** 7  
rosemary salt



**NOCELLARA DEL BELICE & KALAMATA OLIVES** (v) 5

**BBQ-SPICED CRISPY PIG EARS** 7



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## FRESHLY BAKED BREADS

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**HOUSE BREAD** (v) 7  
spiced butter & sea salt

**ROSEMARY & GARLIC BREAD** (v) 7

**SMOKED TOMATOES & ARTICHOKE BREAD** (v) 7  
blue cheese ranch

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## SMALL PLATES

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**ANGUS BEEF TARTARE** 14  
pickled onion, mustard, Marmite egg yolk,  
dripping croutes

**GOAT KOFTE** 13  
cumin yoghurt, pomegranate molasses,  
spiced crisp bread



**GRILLED OCTOPUS** 14  
potatoes, chorizo, capers and lemon

**SEARED ISLE OF MULL SCALLOPS** 21  
coastal greens, chilli

**SPICY OX CHEEK DOUGHNUT** 13  
apricot jam, smoked paprika sugar

**LOBSTER COCKTAIL** 26  
Marie Rose sauce, horseradish, Exmoor caviar

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## WAFFLES

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**DUCK & WAFFLE** 20  
crispy leg confit, fried duck egg,  
mustard maple syrup

**LEMON MERINGUE WAFFLE** (v) 12  
lemon curd, Italian meringue,  
lemon sherbet ice cream, dill

Executive Chef Elliott Grover

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 13.5% service charge will be added to the bill.