
BAR BITES



SNACKS

CORN RIBS (v) 8
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

FRIES 7

rosemary salt

add truffle & Parmesan 10

NOCELLARA DEL BELICE & KALAMATA OLIVES (v) 5

BBQ-SPICED CRISPY PIG EARS 8



FRESHLY BAKED BREADS

HOUSE BREAD (v) 8
spiced butter & sea salt

SMOKED TOMATOES & ARTICHOKE BREAD (v) 8
blue cheese ranch

ROSEMARY & GARLIC BREAD (v) 8.5

'NDUJA & GRUYÈRE BREAD 9

SMALL PLATES

ANGUS BEEF TARTARE 15
pickled onion, mustard, Marmite egg yolk,
dripping croutes

GOAT KOFTE 13.5
cumin yoghurt, pomegranate molasses,
spiced crisp bread

GRILLED OCTOPUS 15
potatoes, chorizo, capers and lemon

SEARED ISLE OF MULL SCALLOPS 27
coastal greens, chilli

SPICY OX CHEEK DOUGHNUT 14
apricot jam, smoked paprika sugar

TWICE BAKED KEEN'S CHEDDAR SOUFFLE (v) 15
add shaved black truffle 9

MINI LOBSTER ROLL 16
spicy Marie Rose sauce, brioche, Exmoor caviar

TRUFFLE FRIES 10
Parmesan

WAFFLES

DUCK & WAFFLE 24
crispy leg confit, fried duck egg,
mustard maple syrup

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

Corporate Chef Daniel Barbosa

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.