
BAR BITES



SNACKS

CORN RIBS (v) 6
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



FRESHLY BAKED BREADS

HOUSE BREAD (v) 5
spiced butter & sea salt

ROSEMARY & GARLIC BREAD (v) 5

SMOKED TOMATOES & ARTICHOKE BREAD (v) 6
blue cheese ranch

SMALL PLATES

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 19
coastal greens, chilli

SPICY OX CHEEK DOUGHNUT 13
apricot jam, paprika sugar

LOBSTER COCKTAIL 26
Marie Rose sauce, horseradish, Exmoor caviar

WAFFLES

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.