

BAR SNACKS

BOSCAIOLA OLIVES	5	PADRON PEPPERS	8
FLATBREAD VE Garlic oil, olive oil balsamic, fig relish	5	HUMMUS Lemon oil, paprika, warm bread	9
COCKTAIL SAUSAGES Chilli jam	7	SPICED CHICKEN STRIPS Katsu mayo	8
SQUID RINGS & SCAMPI BITES Tartare sauce	9	MAC & CHEESE BITES V Aioli dip	7
NACHOS VE Guacamole, Cheddar, red pepper salsa	8	TRUFFLE & PARMESAN FRIES	5
		FRIES	4

SHARING BOARDS

CHEESE BOARD V Four seasonal cheese selection, fig relish, three crudités, crackers	15	BRUSCHETTA BOARD Select three Bruschetta to create a sharing board. Includes a bottle of house red or white wine	40
CHARCUTERIE BOARD Three Italian cured meat selection, honey feta, olives, sun-blushed tomatoes, rocket parmesan salad, bread basket	17	<ul style="list-style-type: none"> • Calabrese, tomatoes, garlic, onion, basil, drizzle of oil • Goat's cheese, caramelised onion chutney, parsley • Feta, walnuts, drizzle of honey • Salami, olive oil, bread • Sun-blushed tomatoes, olives 	

V VEGETARIAN VE VEGAN GF GLUTEN FREE N CONTAINS NUTS

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Our prices and ingredients are subject to change to reflect seasonality and market value.