

*Number*  
*25*



## BAR SNACKS

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BOSCAIOLA OLIVES VE GF	4.5
CHILLI & LIME CASHEWS VE GF N	4.5
SALTED PEANUTS VE GF N	4
DRY ROASTED PEANUTS VE GF N	4.5
CRISPS	2.5
Assorted flavours	

## SHARING

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### PRICES PER PERSON

VEGETARIAN MEZZE V	14
Hummus, red peppers stuffed with feta, artichoke hearts, padron peppers, mixed pitted olives, falafel, cucumber yoghurt, grilled flatbread	
CHARCUTERIE	16
Italian coppa, Milano salami, baby mozzarella, mixed pitted olives, sun-blushed tomatoes, rocket & parmesan salad, crostini, pesto rosso	
PLOUGHMAN'S	16
Smoked Wiltshire ham, mini pork pies, mature cheddar, piccalilli, cherry tomatoes, radishes, roasted beetroot, pickles, bread & butter	
BRITISH CHEESES V	14
Smoked cheddar, Clawson blue stilton, cranberry Wensleydale, Sage Derby, grapes, celery, apple chutney, crackers	

## SMALL PLATES

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ROAST CHICKPEA HUMMUS V	8
Lemon oil, flatbread	
WHIPPED GOAT'S CHEESE V	8.5
Truffle oil, honey, crostini	
PORK CHIPOLATAS	8
Red chilli jam	
VEGAN SAUSAGE ROLL VE	7.5
Apricot & ginger chutney	
PORK, LEEK & SAGE SAUSAGE ROLL	8
Apple & brandy chutney	
GRILLED CHICKEN SKEWERS	10
Greek salad, flatbread, harissa oil	
NACHOS V	9
Melted cheese, guacamole, roasted red pepper salsa	

## SANDWICHES

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### ALL SERVED WITH CRISPS & SALAD

CLUB CHICKEN	10
Chicken, mayo, smoked bacon, beef tomato, baby gem	
CUMBERLAND SAUSAGE	10
Onion jam, English mustard, rocket	
THREE CHEESE TOASTIE VE	10.5
Vegan cheese, baby spinach, sun-blushed tomatoes	
TUNA MELT	10
Sweetcorn, mature cheddar, sriracha mayo	
PASTRAMI	11
Beef tomato, watercress, sweet mustard mayo	

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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.