

**This is a sample menu – our menus are subject to small changes**

**Snacks**

Parma Ham & Garlic Croquette   Pea Puree (N)	4.5
Soy & Ginger Pork   Asian Salad (Contains Sesame Oil & Seeds) (GF/DF)	5.5
Grilled Halloumi & Avocado Bruschetta (V)	4.5
Fried Squid w Tomato & Pepper Compote (DF/GF)	7
Devilled Whitebait   Lemon & Capers Mayo (DF/GF)	5.5

**Sharing** (Gluten Free Bun Available on Request)

Avocado & Beetroot Hummus Crudités   Olives   Toasted Ciabatta   Onion Jam (add Parma Ham) (V/VG/DF)	9.5
Charcuterie – Parma Ham   Chorizo   Salami   Watermelon   Olives   Toasted Ciabatta (DF)	15
Summer Fish Platter - Squid   King Prawns   Whitebait   Pico de Gallo   Toasted Ciabatta	16

**Salads**

Warm Lemon & Rosemary Chicken Salad - Cherry Tomato   Onion   Artichoke   Soft Boiled Egg   Shallot & Caper Dressing (DF/GF)	10.5
Avocado and Citrus Salad - Mix Leaf   Orange   Blood Orange   Pomegranate   Roasted Cashews   Honey Vinaigrette (VG/DF/N)	9.5
Caprese Salad - Golden Cherry, Heritage & Kumato Tomato   Buffalo Mozzarella   Basil & Tarragon Pesto (V/N)	9.5

**Starters**

Gazpacho w Fermented Vegetables (V/VG/GF)	5.5
Sriracha Grilled King Prawns w Mango Salsa (DF/GF)	7.5
Salmon Ceviche - Sweet Corn   Avocado   Ginger   Red Onion   Red Chilli   Lime Juice (GF/DF)	7.5
Ham Hock & Chicken Terrine w Harissa Mayonnaise & Toasted Ciabatta (DF)	7.25
Lightly Smoked Plate of Beef Carpaccio w Shallot Mousse   Picked Walnut   Quails Eggs (GF/N)	9.5

**Big Plates**

Crispy Fish & Chips - Fat Chips   Mushy Peas   Tartare Sauce	14
Pan-Roasted Salmon - Lime & Coriander Mayonnaise   Leek   Warm Crushed Potatoes (GF/DF)	15
South Coast Sea Bass – New Potatoes   French Beans   Basil Oil (GF/DF)	13.5
Smoked Aubergine & French Bean Potato Curry (VG/V/GF/DF)	12.5
Bubble & Squeak Risotto – Carrot   Red Onion   Cabbage   Mascarpone   Parmesan   Crispy Egg (V)	12
225g Sirloin Steak - New Potatoes   Mix Leaf Salad   Pickled Walnut Salsa Verde (N/GF/DF)	19
Gluten Free Tagliatelle - Sun-Dried Tomato Sauce   Sweet Corn   Basil   Asparagus (V/GF/VG/DF)	12.75
Slow Cooked Corn Fed Chicken Supreme - Butternut Squash   English Asparagus   Artichoke Chips   Rose Harris Oil (GF/DF)	14

**Homemade Burgers** - Served on a Brioche Bun w Lettuce | Onion | Beef Tomato | Pickle | Tangy-Hot Cabbage Slaw Coleslaw & Fries

Short Rib Cheese Burger - Ground Beef Short Rib   House Burger Dressing	13
Portobello Mushroom & Goats Cheese - Avocado Mash   Onion Jam (V)	12
Chicken Burger - Harissa Mayo   Sweet Potato Fries (Add Cheese .50)	12.75
Spicy Pork & Chorizo Burger   BBQ Sauce (Add Cheese .50)	12.5

(Gluten Free Burger Bun Available Upon Request .50)

**Sides**

Steamed Tender Stem Broccoli (GF/DF/V/VG)	3.5
Tomato Salsa (Pico de Gallo) (GF/DF/V/VG)	3.5
French Beans (GF/DF/V/VG)	3.5
Sweet Potato Chips (GF/V/DF/VG)	4
Chips (GF)	3.5
Fries (V/DF/VG)	3.5
Mixed Leaf Salad (GF/V/DF/VG)	3.5

Please note that all our food is prepared & cooked freshly on the premises, if you are in a hurry do let us know.

**PLEASE NOTE: DISHES MAY CONTAIN TRACES OF NUTS. FISH MAY CONTAIN BONES.**

**ALLERGENS** – PLEASE ASK A MEMBER OF THE BAR TEAM WITH REGARD TO ALLERGENS AND YOUR ORDER

**(N) NUT (GF) GLUTEN FREE – Gluten Free Bread Available on request (DF) DAIRY FREE (V) VEGETARIAN (VG) VEGAN**

Due to the complexity of our dishes, some ingredients are not mentioned in the description; please advise our staff of any preferences or allergies.

A discretionary 12.5% service charge is added to the bill