

BAR MENU

Lemon and herb marinated olives (VE) (GF)	£3.50
Roasted Padron peppers with paprika salt (VE) (GF)	£4.50
Hummus with chargrilled flatbreads (V) (GFA)	£4.50
Grilled focaccia, tomato fondue, mozzarella (V) (GFA)	£5.00
Cheesy garlic bread (V) (GFA)	£4.50
Baked Camembert with chargrilled flatbreads (V) (GFA)	£5.75
Confit duck, smoked bacon waffle, maple cider glaze	£7.50
Honey glazed cocktail Cumberland sausages (DF)	£4.50
Salt and pepper tempura squid	£5.50
Skinny fries (VE) (GF)	£4.50
Parmesan and truffle skinny fries (V) (GF)	£4.50
Chunky chips (VE) (GF)	£4.50















HOMEMADE FUDGE

Vanilla & white chocolate I rum & raisin I griottine cherry & dark chocolate £4.00

DRINKS

Black Teas £3.50

English Breakfast I Earl Grey

Herbal & Fruit Teas £3.50

Jasmine Flower Green I Tropical Green I Sweet Ginger Peach I Chamomile I Peppermint I Berry

Alcohol Infused Teas £4.75

Apple and Cinnamon infused with Gin I Maharaja Chai infused with Rum

Filter Coffee £3.00

Espresso Single £2.50 / Double - £3.00

 Americano
 £3.20

 Latte
 £3.50

 Cappuccino
 £3.50

 Mocha
 £3.50

Flavoured Syrups

Vanilla I Hazelnut I Caramel

Alternative Milks

Oat I Soya

We will add a discretionary 12.5% service charge to your bill, please let us know if you'd prefer us to remove it.

DIETARY KEY

(V) vegetarian, (VE) vegan, (VEA) vegan adaptable (DF) dairy free, (DFA) dairy free adaptable (GF) gluten free, (GFA) gluten free adaptable (N) contains nuts

Some dishes can be adapted for dietaries and allergens.

Please speak to a waiter to discuss further or to see a comprehensive ingredients listing withdetails of major allergens.











