BAR BITES



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo GF V — 5 / each

GRAND PIG IN A BLANKET honey mustard glaze GF — 8 / each

FRENCH FRIES GF VG — 10

TRUFFLE & PARMESAN FRIES V GF — 11

DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero GF — 8.5 / each

BBQ-SPICED PIG EARS GF — 9

CORN RIBS black garlic & fermented chilli GF VG — 10

NOCELLARA DEL BELICE & KALAMATA OLIVES GF VG — 5

BRITISH CHEESE PLATE membrillo, crackers V — 13

PLATES

DUCK & WAFFLE Gressingham duck crispy leg confit, fried duck egg, mustard maple syrup — 26

'WANNA BE' DUCK & WAFFLE crispy hen of the woods mushroom tempura, fried duck egg, mustard maple syrup V VG — 25

FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche — 21

BEEF BURGER American cheese, secret sauce, brioche — 18

LOBSTER ROLL spicy Marie Rose sauce, brioche — 21

DUCK DAWG duck smoked sausage, sauerkraut, pineapple ketchup — 15

Executive Chef Jonathon Bowers

GF Gluten Free V Vegetarian VG Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.
All prices include VAT. A discretionary 15% service charge will be added to the bill.