

BAR BITES



SNACKS

CHEESY POLENTA CROQUETAS black truffle mayo 🌾 🍷	4 / each
BACON WRAPPED DATES linguça, Manchego, mustard 🌾	5 / each
FRENCH FRIES 🌾 🍷	7
TRUFFLE & PARMESAN FRIES 🌾 🍷	10
DUCK BARBACOA TACOS avocado, coriander, lime, salsa taquero 🌾	8.5 / each
CORN RIBS black garlic & fermented chilli 🌾 🍷	10
BBQ-SPICED CRISPY PIG EARS 🌾	9
NOCELLARA DEL BELICE & KALAMATA OLIVES 🌾 🍷	5
BRITISH CHEESE PLATE membrillo, crackers 🍷	13

PLATES

DUCK & WAFFLE 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 🍷 🍷	24.5
FOIE GRAS CRÈME BRÛLÉE pork crackling, marmalade, brioche	21
DRY AGED BEEF BURGER brioche bun, mature Cheddar, bacon chilli jam, caramelised onions, special sauce	18
LOBSTER ROLL spicy Marie Rose sauce, brioche	21

Corporate Chef Maxwell Terheggen

Executive Chef Jonathon Bowers



Gluten Free



Vegetarian



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 14% service charge will be added to the bill.