



Evening Bar Menu 18:00 -21:00

Snacks & Sharing

Nocerella Olives / 5

Ground Bakery Sourdough, Marmite Butter / 4

Chicken Liver Parfait, Brioche, Cherry, Kirsch / 4

Smoked Haddock Arancini, Curry Mayonnaise / 7

Roasted Padron Peppers, Aioli, Chimichurri / 5

Lanelay Fried Chicken, Home-made Ketchup / 9

Charcuterie Board, Pickles, Olives, Sourdough, Chutney / 15

Cauliflower Cheese Croquettes, Chive, Parmesan / 8

Salt 'n' Pepper Squid, Aioli, Lemon / 7

Roast Chicken, Katsu Curry, Pickled Mooli, Ginger / 11

Roast Lamb Rump, Feta, Hazelnut, Broccoli, Red Wine / 12

Rosemary & Parmesan Chips / 5

Our food is lovingly prepared in house. If you have any food allergies please let a member of the team aware, who'll be happy to help. A GM vegetable oil is used in the preparation and cooking of this menu.

A discretionary 10% service charge will be added to your bill.