

# BAR BITES



## SNACKS

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

## PLATES

<b>DUCK &amp; WAFFLE</b> crispy leg confit, fried duck egg, mustard maple syrup	26
<b>'WANNA BE' DUCK &amp; WAFFLE</b> pan-fried lion's mane mushrooms, fried duck egg, mustard maple syrup 🍷 🍷	24.5
<b>FOIE GRAS CREME BRÛLÉE</b> pork crackling & marmalade, brioche	21
<b>DRY AGED BEEF BURGER</b> brioche bun, mature Cheddar, bacon chilli jam, caramelised onions, special sauce	18
<b>LOBSTER ROLL</b> spicy Marie Rose sauce, brioche	21

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.