

BAR FOOD



Things we love to eat, inspired by our travels.

These dishes are great to share over a bottle, get a couple as a snack, or 3 per person if you're hungry.

Popcorn mussels, marinière mayo 8

Welsh Menai mussels, lightly battered and fried until perfectly crisp. Marinière-style mayonnaise of mussel stock, white wine and parsley.

House ricotta, dressed peas, crostini (v) 7

Fresh house ricotta finished with garlic, rosemary, coriander seed and parmesan. Sweet English peas dressed with sherry vinegar and confit shallots, served with sourdough crostini.

Jambon terrine, bitter leaves, mostarda 14.5

Bourgogne-style ham hock terrine set in its own gelée with parsley, tarragon and mint. Served with bitter chicory leaves and a sharp fruit mostarda of apple, fig, apricot and mustard seeds.

Seasonal tomato salad, pickled shallots, lightly roasted pistachio (v) (n) 8.5

Isle of Wight tomatoes with pickled shallots, sherry vinegar and olive oil. Finished with herbs and smoked labneh and topped with lightly roasted pistachio.

Scallop crudo, seaweed emulsion, preserved lemon 15

Scottish diver scallop, with a rich emulsion of nori seaweed and cucumber. Lemons cured in salt and thyme for 28 days, ice compressed fennel and diced cucumber.

Cheese, tomato and lime jam 7

Ask our team for our guest cheese.

Merguez sausage, chilli shatta, tahini 7.5

Lamb and beef merguez, served with fermented chilli shatta and tahini sauce.

Chicken wings, green chilli, fennel, garlic 9

Chicken wings brined in ginger, fenugreek, garlic and thyme. Fried until crispy and finished in green chilli, garlic and lemon. Served with fermented fennel and crispy herbs.

Crispy spuds, herby sauce (v) 8.5

Ratte potatoes crushed and fried until deeply crisp. Served with a sharp herb sauce of parsley, dill, mustard and lemon.

Pork collar katsu 16

Salt baked Cumbrian pork collar wrapped in light panko breadcrumbs, pork and Madeira Sauce, chervil salad, Spanish peaches.

Lemon tart, whipped crème fraîche (v) 8

Our favourite dessert.