

THE SET BAR

TAPAS

COLD

Olives £2.50
Sourdough and whipped butter £2.50
Miso roasted nuts £2.50
Marinated anchovies £2.50
Oyster with ponzu / shallot vinegar £2.50 each
plaice ceviche, seaweed vinaigrette £4 (GF)
Trout pastrami, fennel, orange £4 (GF)

Moons green farm charcuterie by John and Jose

Served with kimchi dip

Coppa ham £4
Wild fennel saucisson £4
Boozy rabbit £4
Mutton £4

British cheese

irish coolea £3
Mrs bells blue £3
Tunworth cheese £3
3 cheeses with quince and crackers £8

HOT

Haddock croquettes + squid ink taramasalata £4
Potatoes, buttermilk and herbs £4 (GF, V)
Suckling pig and cheese croquette £4
Honeyed artichokes with horseradish £4 (GF, V)
Miso leeks and sunflower seeds £4 (GF, V)
Focaccia with bacon jam and sage £4
Local Alexander buds with hollandaise £4 (GF, V)
Squid bun, roast garlic aioli £5
Pig cheek with hummus £5 (GF)
Cauliflower bhaji, sumac yoghurt £4 (V)

PUDDINGS

Chocolate Nuggets, hazelnuts, salted caramel £4 (GF)
Blood orange Madeleines, whipped cream £3
Malted Marshmallow £2 (GF, DF)
Rhubarb cheesecake £4

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.