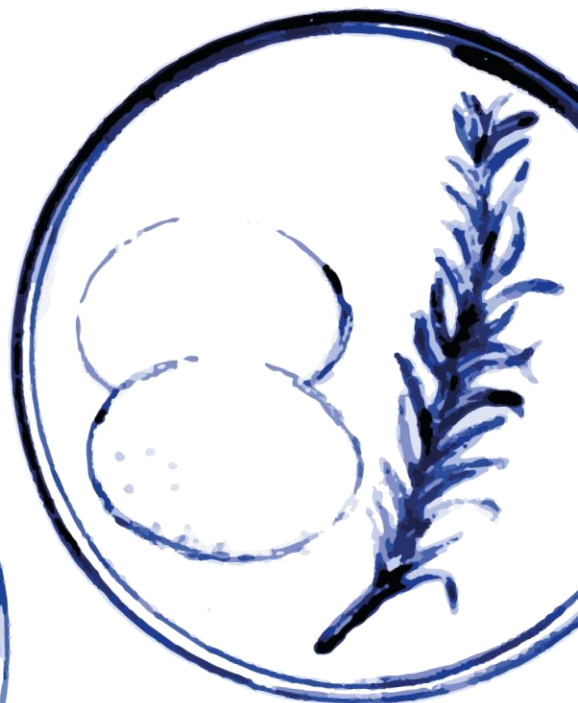
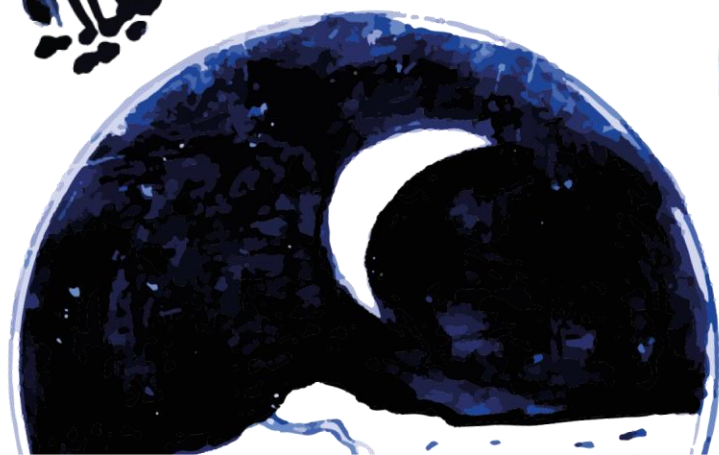




AB





The Conduit

served 12pm until late



SNACKS

- Herb & Sea Salt Focaccia, Olive Oil - 4.5 (G)(VE)
- Padron Peppers, Maldon Salt - 5 (VE)
- Chorizo Croquettes, Confit Garlic Mayonnaise - 6.5 (G)(E)(MI)(S)
- Marinated Nocellara Olives - 5 (S)(VE)

SMALL PLATES

- Ham Hock Terrine, Plum Chutney, Toasted Sourdough - 10 (SU)(G)(C)
- Roast Squash, Burrata, Kale, Sage Pesto - 14 (MI)(SU)(V)
- Beetroot Cured Chalk Stream Trout, Pickled Fennel, Baby Watercress - 10.5 (F)(MI)(SU)
- Heritage Beetroot Salad, Cashew Nut Cream, Winter Kale, Sherry Vinegar - 10 (NU)(SU)(VE)
- Chickpea and Hummus, Crunchy Vegetable Salad, Sesame Dressing, Coriander, Sumac - 9 (S)(SE)(SO)(G)(VE)
- Caesar Salad, Buttermilk, Silver Anchovies, Focaccia - 8/13 (G)(F)(MI)(S)
- add chicken/hot smoked salmon 4.5/6*

LARGE PLATES

- Chicken Milanese, Cornish Potatoes, Capers, Garlic & Parsley Butter - 18 (G)(S)(MI)(E)
- Sea Bream, Pomme Puree, Samphire, Chive Beurre Blanc - 21 (F)(MI)(SU)
- Wild Mushroom Tortellini, Girolles, Lemon Emulsion, Chives - 18 (G)(VE)
- Harissa Cauliflower Steak, Chanterelles, Cauliflower Puree, Capers, Lemon Dressing - 18 (SU)(SO)(VE)
- Baked Aubergine, Roast Pepper, Cracked Wheat, Pickled Cabbage - 16 (S)(G)(VE)
- Beef Sirloin, Béarnaise, Watercress, Fries - 27 (E)(G)(MI)(S)

PIZZA

- San Marzano Tomatoes, Mozzarella, Basil, Olive Oil (Vegan Mozzarella Available) - 14 (G)(MI)(S)(V)/(VE)
- Girolle Mushroom, Crème Fraiche, Speck, Rocket - 15.5 (G)(MI)(S)
- Seafood, Samphire, San Marzano Tomatoes, Silver Anchovies - 16 (G)(F)(CR)(MU)(MO)(S)
- Vegan N'duja, 'Mozzarella', Shaved Fennel, Truffle Agave - 15.5 (G)(S)(SO)(VE)

SIDES - 6

- Chips
- Baked Squash, Rose Harissa, Salsa Verde (S)(E)(MI)(V)
- Tenderstem Broccoli, Lemon Chilli Dressing (S)(VE)
- Cornish Leaf Salad, Sherry Vinegar Dressing (S)(MU)(VE)

DESSERTS

- Two Scoops of Ice Cream (MI)(E)(V) or Sorbet (VE) - 4
- Mulled wine cheesecake - 8 (G)(MI)(SO)(SU)
- Treacle tart, clotted cream - 8 (MI)(E)(G)(SU)
- Eccles cake, Baron Bigod - 8 (MI)(G)(E)



(S) Sulphites & Sulphur Dioxide (G) Gluten (TN) Tree Nuts (PN) Peanuts (E) Egg (F) Fish
 (CR) Crustaceans (Mo) Molluscs (Mu) Mustard (SE) Sesame (L) Lupin (MI) Milk (SO) Soya (C) Celery
 (GF) Gluten Free (VE) Vegan (V) Vegetarian

If you have any allergies or require information on any allergens relating to dishes on our menu, please speak to a member of the team. Please note we take caution to prevent cross contamination, however, any product may contain traces as many items are produced in the same kitchens.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.