## HOOPER'S

PDR
SHARING MENU £45
SHARING FOOD AND SHARING PLEASURE IS ONE OF THE GREATEST POWERS OF EATING. EMBARK ON A CULINARY JOURNEY THROUGH THE VIBRANT COLOURS AND BOLD FLAVOURS OF THE MEDITERRANEAN.

## NIBBLES

Add cured meat selection on arrival for $£ 6$ per person
Add olives on arrival for $£ 2$ per person $\mathrm{vg} / \mathrm{gf}$

## STARTERS (CHOOSE ONLY 3 OF THE FOLLOWING FOR THE TABLE TO SHARE)

Padron peppers $\mathrm{vg} / \mathrm{gf}$

Marinated artichokes \& hummus $\mathrm{vg} / \mathrm{gf}$
Burrata, samphire, chilli, confit garlic, almonds $\mathrm{v} / \mathrm{gf}$
Pork and beef meatballs, spicy tomato sauce, parmesan
Crayfish, avocado, mango, chilli
gf

## MAIN COURSE (CHOOSE ONLY 2 OF THE FOLLOWING FOR THE TABLE TO SHARE)

Onglet steak, roasted peppers, black olive tapenade ( $£ 5$ supplement per person) ..... gf
Lamb ragu, rigatoni, parmesanRoasted cod, new potatoes, cherry tomatoes, oreganogf
Ratatouille ..... vg

## SIDES (CHOOSE 2 OF THE FOLLOWING FOR THE TABLE TO SHARE)

| Patatas bravas, aioli | $\mathrm{v} / \mathrm{gf}$ |
| :--- | :---: |
| Grilled purple sprouting broccoli, sweet chili dressing, sesame seeds | vg |
| Greek salad, feta, tomatoes, olives, onion | v |

## DESSERTS (CHOOSE 2 OF THE FOLLOWING FOR THE TABLE TO SHARE)

Burnt lemon cheesecake, almond biscuit, lemon curd
Hazelnut choux buns, poached rhubarb
Cheese selection ( $£ 5$ supplement per person)
THIS MENU IS SUBJECT TO CHANGES. WE OPERATE A BUSY KITCHEN INCORPORATING THE USE OF NUTS, SHELLFISH AND INGREDENTS CONTAINNG GLUTEN SO THEREFORE CANNOT
GUARANTEE THE COMPLETE ABSENCE OF TRACES OF THESE OR ANY ALLERGENS IN YOUR FOOD. PLEASE BE SURE TO SHARE ANY DIETARY REQUIREMENTS WITH OUR STAFF.
A DISCRETIONARY SERVICE CHARGE OF $12.5 \%$ WILL BE ADDED TO YOUR BILL.

