SMALL PLATES MENU

Gordal olives	4.5
Fried almonds	4.5
Stonebaked sourdough flatbread	3.5

Dips

Hummus, crispy chickpeas	6
Tzatziki, onion seeds & Aleppo chilli	6.5
Slow cooked courgettes with ricotta, mint & pine nuts	6.5

Vegetables & salads

Vesuvio tomatoes, stracciatella & basil	9.5
White cabbage salad, aged parmesan, Aleppo chilli	7
Fasolakia – Greek style slow cooked green beans with feta	7.5
Smashed cucumber salad with Aleppo chilli, almond & sesame seed crunch	6.5
Patatas bravas, aioli	6
Courgette & feta fritters, tyrokafteri	8.5
Charcoal grilled corn, whipped feta, chilli butter & lime	7.5

Meat & fish

Cured Iberico chorizo with pickled chillies	6.5
Lamb merguez sausages, Dijon mustard	7.5
Devon scallop, fino, garlic butter & sweet herbs	6.5
Salt cod fritters, saffron aioli	9.5
Chalk stream trout, chermoula, tzatziki, fennel & preserved lemon on a stonebaked sourdough flatbread	12.5

Cheeses

Wigmore, tomato, chilli & onion seed chutney	9.5
Cornish Yarg, quince jam	9.5
Whole burrata, with early harvest olive oil	9.5

Ice cream & Sorbets:	Selection of 4 –10
Vanilla ice cream	3
Chocolate ice cream	3
Mango & lime sorbet	3
Cherry sorbet	3

A discretionary 12.5% service charge is added to your bill.

Our dishes contain allergens - for more information, please speak to a member of staff.