

## 3-6pm Menu

## **Bar Snacks**

Tomato and paprika picos 3.5 Smoked Marcona almonds 4

Nocellara olives 4 Truffle and Pecorino nut mix 5

## Salads, sandwiches and snacks

Asparagus & wild garlic soup, crème fraîche 9

Roast cauliflower, dukkah, radish, pomegranate, herbs & sweet potato hummus 16

The Greenberry - Raw & pan roasted Wye Valley asparagus, apple, walnut lemon and Parmesan sourdough crumb 17

Chicken, avocado & pumpkin seed salad 16

John Ross Scottish smoked salmon bagel, dill, red onion, lemon & caper cream cheese 12

Kimchi grilled cheese sandwich 12

Pumpernickel Reuben - salt beef, Emmental, sauerkraut, Russian dressing & pickles on bagel 16

Tenderstem broccoli, marmite butter, pine nuts 6

Fries 6

Sweet potato fries 6

Rocket & Parmesan salad 6

Heritage tomato & basil salad, vegan feta 6

.....Pudding & ice cream.....

Dark chocolate brownie, salted caramel ice cream 8.5

New York style cheesecake 8.5

Spiced plum and apple crumble, vanilla ice cream 9

Tarte Tatin, vanilla ice cream 8

Dark chocolate ganache, popping candy, macerated chilli & orange 7.5

## Affogato al caffe 5.5

Morfudd's ice cream and sorbets scoops: one 3.5 two 6 three 9

Please note while some dishes are gluten free our kitchen is not a gluten free environment. Some dishes contain nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please let us know about any food allergies or intolerance.

A discretionary 12.5% service charge will be added to your bill which is distributed to all staff. Please note that some of our dishes may contain genetically modified products.