



## SAVAGE BITES


**CORN CRUNCH** (483 kcal) (V/GF/DF) — 6.5  
*Soft corn and crunchy broad beans* 


**HARISSA OLIVES** (315 kcal) (VG/GF) — 6.5  
*Green harissa marinated* 

**GREEN PLANTAIN** (569 kcal) (VG/GF) — 6.5  
*Guacamole* 


**FROM 5PM - 9:30PM**


## SHARING PLATES

**SG FRIES** (514 kcal) (V/GF) — 6.5  
*Spice rub, black garlic aioli* 

**ITALIAN CHEESY ARANCINE** (552 kcal) (V) — 12  
*Provolone, parmigiano, pecorino, green peas, vegan Nduja mayo* 

**“BANG” CAULIFLOWER WINGS** (159 kcal) (VG) — 12  
*Gunpowder spices and coconut raita* 


**MRS B'S SAMOSA** (543 kcal) (VG) — 12  
*Coconut mint chutney* 


**GRILLED HALLOUMI** (281kcal) (GF) — 12  
*Spicy zaatar apricot* 


**PANCETTA MAC & CHEESE** (780 kcal) — 12  
*Apple chutney* 


(V) Vegetarian (DF) Dairy Free (VG) Vegan (GF) Gluten Free  
Adults need around 2000 Kcal a day. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.  
A 12.5% discretionary service charge will be added to your final bill

## PREMIUM DISHES


**DUCK BAO BUNS** (378 kcal) (DF) — 19  
*Spicy plum sauce pickled carrot and mooli, poppy seed* 


**MUSHROOM BAO BLISS** (378 kcal) (V) — 19  
*Chipotle, avocado slaw and crispy rosti* 


**CHARRED OCTOPUS TENTACLE** (265kcal) (DF/GF) — 19  
*Beetroot and pomegranate, curry oil, squid ink tapioca cracker* 

**AUBERGINE IN ALEPPO YOGHURT** (164kcal) (V/DF) — 19  
*Medjool date salsa, chimichurri and dried olives, crispy onion* 

## SALADS

**RAINBOW QUINOA CRUNCH** (229kcal) (GF/PB) — 12  
*Crumbled vegan feta cheese, pomegranate syrup* 

**STRACCIATELLA SALAD** (460kcal) (V) — 12  
*Freekeh, figs chutney, cumin dressing, balsamic caviar* 

**CRUDITE PARADISE** (530kcal) (V) — 12  
*Pumpernickel crumbs, fennel seed cracker* 

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## SLIDERS

**BBQ SHROOM SLIDERS** (665kcal) (V) — 19.5

*Chipotle, avocado slaw and crispy rosti*



**CLUCKIN' GOOD SLIDERS** (790kcal) — 19.5

*Pear kimchi slaw, watercress, Korean ketchup*



**BITE ME BEEF SLIDERS** (750kcal) — 19.5

*Shoestring blue potatoes, smoked cheddar, homemade bacon jam, stout glazed, mayo*



**CLAW-SOME SLIDERS** (832 kcal) (DF) — 19.5

*Padron peppers, pickle carrot, cilantro, miso and mustard*



## NEVER SAY NEVER

**SAVAGE BROWNIE** (688kcal) (GF) — 9

*Double — 16*



*Strawberries coulis, custard cream, pomegranate, baby mint*

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## COFFEE

**AMERICANO** — 5

**CAPPUCCINO** — 5

**ESPRESSO** — 4

**DOUBLE ESPRESSO** — 4.5

**LATTE** — 5

**HOT CHOCOLATE** — 5

## TEA

**HOPE & GLORY LOOSE LEAF TEA** — 5

Organic English Breakfast | Organic Chamomile | Organic Chaquing Green Tea | Organic Darjeeling | Organic Earl Grey | Organic Jasmine Pearls | Organic Peppermint Tea | Organic Red Velvet

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