BAR SNACKS

Spiced maple roasted nuts ve	7
Mixed olives ve	_
Chicken breast croquettes df Harissa mayonnaise	6-
Mini merguez sausages df Lime aïoli	6
Burrata v Cherry tomatoes, basil cress, pesto	10
Calamars frits df Paprika, chilli, spring onion, lime aïoli	9.
Beef carpaccio Parmesan, truffle oil, rocket	6.
Duck liver parfait Onion marmalade, sea salt	7
Black truffle frittata v Fresh black truffle	6.
Harissa prawns df Chives, lemon, basil cress	8
Warm goats cheese crottin Honey, thyme, rosemary	6
Ponzu marinated salmon df Avocado, pink peppercorn	8
Balsamic marinated beetroot ve Pomegranate seeds, walnuts, parsley cress	5
Turmeric & smoked paprika cauliflower ve Lemon oil, pomegranate, tofu & smoked paprika veganaise	5
Serrano ham df Crushed tomatoes, basil, toasted meule bread	6.
Baked Camembert v Crushed walnuts, truffle oil, crostini, baby leave	16 s

v - vegetarian ve - vegan df - dairy free

Please let us know if you have any allergies or intolerances. Whilst we take care to minimise the risk of cross-contamination in our kitchens, we cannot guarantee the absence of allergens in any of our dishes.