



Featuring seasonal, freshly prepared
tasting plates & light bites to perfectly
compliment your drinks.

Our carefully selected drink pairings will
enhance the diverse flavours of each
dish, providing a well-rounded and
enjoyable experience.

CHEF'S MIXED OLIVES (GF) 6

TASTING SLATES

SMOKED SALMON & CREAMY WASABI MASCARPONE (GF) 6.9

Lemon Zest & Crispy Squid Ink Tapioca Crackers

Recommended drinks pairing - DRY GIN MARTINI or CUCUMBER MINT SPRITZ

BRUSCHETTAS (V, VG) 6.9

Tomato, Shallots, Fresh Basil & Extra Virgin Olive Oil

Recommended drinks pairing - LIMONCELLO SPRITZ or CLASSIC NEGRONI

PROSCIUTTO & MOZZARELLA (GF) 6.9

Cherry Tomato, Wild Rocket, Pistachio Dust, Basil Oil & Balsamic Glaze

Recommended drinks pairing - APEROL SPRITZ or PROSECCO

LIGHT BITES

PAN FRIED CALAMARI (GF) 9.9

Chorizo, Gremolada & Confit Cherry Tomato & Chef's Aioli

Recommended drinks pairing - MOJITO or NEW ZELAND SAUVIGNON BLANC

CHICKEN, CHORIZO & PISTACHIO TERRINE (GF) 8.9**

Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough

Recommended drinks pairing - L' ARTISAN CHARDONNAY or FRENCH 75

GRILLED GREEK HALLOUMI (V, GF) 8.9

Garden Pea Puree & Roasted Cherry Vine Tomatoes

Recommended drinks pairing - PINOT GRIGIO or WHITE LADY

TO SHARE

CHEESE & CHARCUTERIE BOARD 24.9

Serrano Ham, Lomo, Chorizo, Coastal Cheddar, Dorset Blue Vinny, Mixed Olives, Pickled Green Chilli Peppers, Warm Artisan Sourdough

Recommended drinks pairing - CLASSIC MANHATTAN or PINOT NOIR

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

If you have any dietary requirements or require allergen information, please ask your server.

A discretionary 10% service charge will be added to your final account.