FOOD

NIBBLES

Nocellara olives	6
Truffle nuts	5

SHARING PLATES

Roasted kabocha squash and chickpea dip, toasted pine nuts, herb oil, homemade sourdough focaccia (vg)	9
BBQ-glazed pork chunks, winter leaves, green apple	15
Hot-smoked salmon tartlets, lemon dill, capers, gherkin, cream cheese and herring caviar	16
Chicken chilli bites, soy and garlic glaze, organic sprout cress	14
Pulled Wagyu brisket brioche, crispy and pickled shallot, fresh parsley, served with cheese crisps	19
Onigiri rice cake, braised soy filling, sriracha mayonnaise (vg)	12
Slow-cooked duck gyoza, served with teriyaki sauce and coriander cress	14
Prawn dumplings, toasted sesame, spring onion	16
Steamed vegetable gyoza, served with herb ponzu sauce, coriander cress and sesame oil (vg)	12
Charcuterie Parma ham, chorizo, salame Milano, mortadella served with homemade sourdough	14/26
Cheese, seasonal jam and crackers Baron Bigod, Manchego IGP, Taleggio, Cashel blue (v)	14/26

SWEET TREATS

Dark chocolate fondant Pistachio ice cream (v)	10
Banoffee tart Banana and coffee cream (v)	10

For allergy information please ask a member of staff. Please note all prices are in pounds sterling (GBP) and a discretionary service charge of 12.5% will apply to your final bill.