

## FOOD BAR

### SNACKS

Mixed Spanish olives	4
Cobble Lane salami	5
Masa bakery sourdough bread with whipped butter	5.5
Anchovies with chilli & garlic oil	6

### SMALL PLATES

Fresh oyster, olive ponzu, shallot	3.5
Panko confit lamb belly, chive mayo (two per portion)	9
Brioche toast, Bath cheese, Iberico ham, truffle honey (two per portion)	9
Tempura oyster mushroom, teriyaki, lemon mayo, coriander	12
Beetroot, goats curd, black garlic, dill	15
Cured red mullet, wild mushroom, lovage	15
Seabream sashimi, balsamic, preserved lemon, oregano, crispy capers	16
Crispy new potatoes, brown butter hollandaise, chives	8
St Austell mussels, panang curry broth, chive	16
Hispi cabbage, wasabi, truffle, harissa, tender stem broccoli	18
Brill, rainbow chard, roasted tomato, globe artichoke, basil	26
Bavette steak, truffled peppercorn sauce, cavolo nero, cauliflower	26
Upgrade to Wagyu sirloin + 25	

### SWEET

Chocolate cremeux, blue cheese ice cream, walnut caramel, fig leaf	11
Blackberry tart, lime cream, cherry reduction	11
British cheeses, chutney, crackers	14
Rose chocolate truffle	3.5

Due to the nature of our small kitchen, we cannot guarantee that our dishes are completely 'free from' allergens. Please inform a member of our team if you have an allergy or intolerance before ordering. Please note we add a discretionary service charge of 10%.