

## BAR SNACK & SHARING PLATTERS

### MARINATED OLIVES VE | GF 5

MIXED OLIVES MARINATED WITH SUN DRIED TOMATOES,  
OREGANO, OLIVE OIL & GARLIC

### HOMEMADE TORTILLA CHIPS 5

CAJUN SEASONED, GUACAMOLE, TOMATO SALSA, SOUR CREAM

### PORK CRACKLING 5

SERVED WITH APPLE SAUCE

### SALTY NUT MIX 4

### CHARCUTERIE BOARD 17

CURED ITALIAN MEATS, STUFFED CHERRY PEPPERS,  
CORNICHONS, MIXED OLIVES, LOCAL FOCACCIA BREAD

### CHEESEBOARD 12

SELECTION OF LOCALLY SOURCED CHEESES SERVED  
WITH CRACKERS, FIG CHUTNEY & GRAPES

### ETON MESS 9

## FRIDAYS & SATURDAYS

### CRAB, PRAWN, AVOCADO, SALMON

### & CREAM CHEESE SUSHI 13 | 24

HOMEMADE 10PC OR 20PC

### FISH GOUJONS & CHIPS 13

LEMON WEDGE, TARTARE SAUCE

### BUTTERMILK BUFFALO / BBQ WINGS 7

### TRIPLE COOKED TRUFFLE CHIPS 6

### ARANCINI V 7