

TO EAT

SNACKS & NIBBLES

finger food, great for snacking with drinks

- (v) **BAGUETTE** 4.5pp
whipped burnt butter
- (v, gf) **MIXED OLIVES** 11
- CROQUE MONSIEUR BITES** 11
housemade béchamel and leg ham
- POSH PORK SAUSAGE ROLL** 17
black garlic aioli
- SCOTCH EGG** 18
nduja kimchi aioli
- (v) **WILD MUSHROOM ARANCINI** 19
pecorino and saffron aioli
- (gfo) **POPCORN PRAWN** 19
sechuan pepper, yuzu Marie Rose sauce

A BIT BIGGER

substantial for one or enough to share

- (gf, vo) **BUTTER CHICKEN** 26
British-style curry with basmati rice
- RIGATONI ALLA BONDI** 29
Bondi Liquor Co's citrus gin, king prawn,
courgette, pangrattato, chilli oil
add chorizo +8
- MISO CARBONARA SPAGHETTI** 32
guanciale, pecorino romano, yolk, aonori
- (vo) **PLOUGHMAN'S PLATTER** 39
chef's cheese, meat, pickles, fruit and bread
- (vo) **CEASAR SALAD** 18
baby cos, crouton, grana padano, pancetta
add prawns +12 add chicken +8

THE PIE SOCIETY

all served with mash, mushy peas and gravy

- BEEF & BURGUNDY PIE** 28
- CHICKEN & LEEK PIE** 27
- (v) **MOROCCAN CHICKPEA PIE** 23

CHEESE

50g served with crackers, dried fruit and fruit paste

- 15 **TRIPLE CREAM BRIE** (v, gfo)
- 15 **WENSLEYDALE** (v, gfo)
Wallace and Gromit's favourite
- 15 **CHÈVRE** (v, gfo)
goat cheese
- 16 **RED LEICESTER** (v, gfo)
- 19 **BLUE STILTON** (v, gfo)

CHARCUTERIE

60g served with cornichon and pickles

- 9 **MORTADELLA**
- 10 **CALABRESE SALAMI**
- 15 **PROSCIUTTO**
- 26 **WAGYU BRESAOLA**
Tajima, Grainfed Wagyu

JUST FEED ME

can't decide? let the chef feed you

- 59 **FEAST** (vo, gfo)
per person
the feast is a shared experience served to the middle of the table. Advise our team of any dietary requirements and the chef will delight in sharing a feast with you
whole table + min two people

SWEETS

- 14 **PETITS FOURS** (v)
delicious sweet treats baked in-house

