# TO EAT

# **SNACKS & NIBBLES**

finger food, great for snacking with drinks

(v) <b>BAGUETTE</b> whipped burnt butter	5рр
(v,gf) MIXED OLIVES	11
<b>CROQUE MONSIEUR BITES</b> housemade béchamel and leg ham	11
POSH PORK SAUSAGE ROLL black garlic aoili	17
SCOTCH EGG nduja kimchi aioli	18
(v) <b>WILD MUSHROOM ARANCINI</b> pecorino and saffron aioli	19
(gfo) <b>POPCORN PRAWN</b> sechuan pepper, yuzu Marie Rose sauce	19

# A BIT BIGGER

substantial for one or enough to share

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

# 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	<b>WENSLEYDALE</b> (v, gfo) Wallace and Gromit's favourite
15	CHÈVRE (v, gfo) goat cheese
16	<b>RED LEICESTER</b> (v, gfo)
19	<b>BLUE STILTON</b> (v, gfo)

#### **CHARCUTERIE**

60g served with cornichon and pickles

26	<b>WAGYU BRESAOLA</b> Tajima, Grainfed Wagyu
15	PROSCIUTTO
10	CALABRESE SALAMI
9	MORTADELLA

# **JUST FEED ME**

can't decide? let the chef feed you

# CHEFS SELECTION FEAST (vo, qfo)

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

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**59 pp** winter special (79 pp full price)

# **SWEETS**

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

