



Featuring seasonal, freshly prepared tasting plates
& light bites to perfectly compliment your drinks.

CHEF'S MIXED OLIVES (GF) 6

TASTING SLATES

SMOKED SALMON & CREAMY WASABI MASCARPONE (GF) 9.9

Lemon Zest & Crispy Squid Ink Tapioca Crackers

BRUSCHETTAS (V, VG) 8.9

Chef's Basil Pesto, Tomato, Shallots, & Extra Virgin Olive Oil

PROSCIUTTO & MOZZARELLA (GF) 8.9

Cherry Tomato, Wild Rocket, Pistachio Dust, Basil Oil & Balsamic Glaze

LIGHT BITES

PAN FRIED TIGER PRAWNS (GF) 12.9

Chorizo, Gremolada & Confit Cherry Tomato & Chef's Aioli

DUO OF CRAB (GF*) 13.9

Dressed White Crab Meat & Silky Brown Crab Mousse, Served with Mango Salsa, Avocado Purée, Tomato Concassé, Dill Oil & Yuzu Dressing. Accompanied by Herb-Infused Mini Crostini Shards.

**Gluten Free without Herb-Infused Mini Crostini Shards*

SMOKED DUCK BREAST CARPACCIO (GF) 14.5

Toasted Walnuts, Wild Rocket, Spring Onion, Cooked Baby Pear, Apple & Vanilla Gel, Parmesan Crisps, Basil Oil & Balsamic Glaze

CHICKEN, CHORIZO & PISTACHIO TERRINE (GF*) 8.9

Burnt Carrot, Frisée Salad, Horseradish Cream, Toasted Artisan Sourdough

**Gluten Free without Artisan Sourdough*

GRILLED GREEK HALLOUMI (V, GF) 9.9

Garden Pea Puree & Roasted Cherry Vine Tomatoes

TO SHARE

CHEESE & CHARCUTERIE BOARD 24.9

Serrano Ham, Lomo, Chorizo, Coastal Cheddar, Dorset Blue Vinny, Mixed Olives, Pickled Green Chilli Peppers, Warm Artisan Sourdough

ROYAL BELUSKI EXMOOR CAVIAR 10g 44

Subject to market availability

Blinis, Chive Infused Cream Cheese, Banana Shallots, Free Range Boiled Egg White & Yolk

**Gluten Free with Mini Toasts instead of Blinis*

V - VEGETARIAN | VG - VEGAN | GF - GLUTEN-FREE

If you have any dietary requirements or require allergen information, please ask your server.

A discretionary 10% service charge will be added to your final account.