



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



## CHEF'S MIXED OLIVES (GF) 6

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### LIGHT BITES

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#### **CITRUS & DILL CURED SALMON GRAVLAX (GF\*\*) 13.5**

*Chef's Pickled Vegetables, Horseradish Cream & Melba Toast*

*\*\*Gluten free without Melba Toast*

#### **BRUSCHETTAS (V, VG) 8.9**

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

#### **PAN FRIED TIGER PRAWNS (GF) 12.9**

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

#### **CHICKEN, CHORIZO & PISTACHIO TERRINE (GF\*) 12.4**

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

*\*Gluten Free without Artisan Sourdough*

#### **GRILLED GREEK HALLOUMI (V, GF) 10.9**

*Garden Pea Puree & Roasted Cherry Vine Tomatoes*

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### TO SHARE

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#### **CHEESE & CHARCUTERIE BOARD 24.9**

*Serrano Ham, Lomo, Chorizo, Coastal Cheddar, Dorset Blue Vinny,*

*Mixed Olives, Pickled Green Chilli Peppers,*

*Warm Artisan Sourdough*

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.