



Sharing

Tapas Board

Whole burrata, prosciutto & marinated olives. Whipped lemon hummus & padrons. Accompanied with tomato & garlic ciabatta & herb croutes

£32

Sides

Market Vegetables

£5

Dressed Leaf Salad

£4.5

Garlic & Parsley Fries

£5

Grilled Courgettes

£3.5

Parmesan & Truffle Fries

£6

Roasted Sweet Potato

£4



Small Plates

Spinach & Feta Croquettes

Mojo sauce & blackened padrons

£8.5

Marinated Olives

Lemon & oregano

£5.5

Whipped Lemon Hummus

Air-dried tomatoes & herb croutes

£7

Chaat Bombs

Tamarind, green chutney & pomegranate

£7

Whipped Goats Cheese & Pear Salad

Crushed walnuts, honey & mustard dressing

£10

Tomato & Confit Garlic Ciabatta

Catalan style

£6

King Prawn Cocktail

Whipped avocado, salsa & air-dried tomatoes

£11

Poppadom Nachos

Guacamole, salsa & spiced mango chutney

£7.5

Blackened Padrons

Sea salt & mojo sauce

£7

Scottish Smoked Salmon

Dill crème, bagel & pickled cucumber

£12

Chilli Beef Samosa

Green chutney & masala

£10

Peach, Prosciutto & Burrata

Mint, rocket & a touch of chilli

£13

