Available on our outside terraces and rooftop bar

Wagtail

Olives	6
Chilli mix	5
Smoked almonds	6
Pistou mixed nuts	6

Bar Nibbles

Padrón peppers pb	12
Wagyu slider, smoked cheese, caramelised onions, pickles	19
Delica squash hummus, seeds, Aleppo pepper, flatbread pb	12
Buttermilk chicken, hot honey, spring onion, chilli	16
Baked Camembert, fried Jerusalem artichokes, truffle honey v	23
Mushroom arancini, black garlic aioli	18
Truffle mayo & Parmesan chips	12
British cheese & sourdough crackers	18
British charcuterie	24

Light Grazing

Baked scallop, 'nduja butter	11
Brixham crab, preserved lemon, brown crab mayo	25
Beetroot-cured steelhead trout, pickled fennel, dill and mustard dressing	17
Smoked beef tartare, pickled shallot, 36-month-aged Parmesan	18
Stracciatella, Williams pear, black truffle, hazelnuts plant-based available	16
Baked beetroot, labneh, pickled blackberries v	14

v Vegetarian | **pb** plant based | **gf** Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager