

CELLAR*Bites*

MENU

BREAD

Sourdough, whipped roast garlic butter (V) £6

VEGAN / VEGETARIAN

Marinated olives, Provençal herbs (VG, GF) £5

Sweet potato wedges, mango crème fraîche (V, GF) £7

Padron peppers, smoked chilli salt (VG, GF) £8

Mushroom arancini, Parmesan, truffle aioli (V) (4 pcs) £8

SEAFOOD

White anchovies, lemon & olive oil (GF) £7

BBQ scallop sticks, garlic parsley butter (GF) (2 pcs) £9

Salt & pepper squid, burnt lemon, aioli £10

Smoked salmon crostini, crab mayonnaise (4 pcs) £11

MEAT

Beef cheek croquettes, Parmesan, romesco (4 pcs) £8

Pork slider dip, bacon, apple, Cheddar, aioli (each) £8

Lamb koftas, hummus, salsa verde (GF) (2 pcs) £10

Steak & chip bites, béarnaise sauce (GF) (4 pcs) £12

PLATES OR PLATTERS

Harissa-spiced hummus, crudités, bitter leaves, tortilla chips (VG, GF) £10/£16

Smoked salmon, capers, shallots, lemon, parsley, sourdough bread £12/£19

Charcuterie, ham terrine, burnt apple, cornichons, sourdough bread £12/£19

British Cheeses, celery, grapes, chutney, quince, crackers (V) £12/£19

Dietary Key:

(V) Vegetarian (VG) Vegan (GF) Gluten-Free (GFO) Gluten-Free Option

All dishes are prepared in kitchens where allergens, including nuts, are present.

Some dishes may contain small bones. Please ask staff for allergen information before ordering. A discretionary 12.5% service charge will be added to your bill.

