





slow down, sip well, eat bright

Small plates are all about creating a social, relaxed dining experience, where you can taste multiple dishes and share flavours. Each dish is designed to be a conversation starter, visually appealing whilst highlighting fresh seasonal ingredients.

To get a full flavour, we recommend 5-6 dishes between two, each dish is served when ready to allow for a relaxed, enjoyable evening at your own pace.

snacks

Warm Sourdough salted butter	£5	Hummus crispy chickpeas, pomegranate, flatbreads	£7
Tomato & Olive Focaccia olive oil, balsamic	£5	Smoked Cheddar Beignets black garlic ketchup	£5
Padron Peppers chilli salt	£6	Whitebait roast garlic aioli	£7

small plates

Wild Mushroom Arancini burnt cauliflower puree	£10	Argentinean Red Prawns mojo picon, jalapeno salsa, coriander	£18
Burrata fig chutney, candied walnut & apple salad	£10	Korean Fried Chicken Waffle gochujang sauce, asian slaw	£11
Miso Roast Aubergine roasted pepper, chick pea, feta, tahini	£12	Lebanese Kofta hummus, sumac onions, pomegranate, mint	£12
Gravadlax cucumber foam, pickles	£13	Confit Duck mergeuz sausage cassoulet	£15
Pan Fried Scallops chorizo jam, burnt apple puree, watercress	£17	Grilled Flat Iron Steak chimichurri, shoestring fries	£14

sides

Skin on Fries garlic aioli	£5	Charred Broccoli chilli oil, almond	£5
Sweet Potato Fries crumbled feta	£5	Waldorf Salad blue cheese, walnut, apple	£5