



Bar Menu

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| Soup of the day with artisan breads | £7.50 |
| Lemon and herb marinated olives <i>(VE) (GF)</i> | £3.00 |
| Roasted Padron peppers with paprika Maldon salt <i>(VE) (GF)</i> | £4.50 |
| Hummus with chargrilled flatbreads <i>(V) (GFA)</i> | £4.00 |
| Grilled focaccia, tomato fondue, mozzarella <i>(V) (GFA)</i> | £4.50 |
| Baked Camembert with chargrilled flatbreads <i>(V) (GFA)</i> | £5.50 |
| Beef slider, brioche bun, cheese, lettuce, tomato, harissa mayonnaise <i>(GFA)</i> | £6.00 |
| Ham and cheese toastie | £6.00 |
| Smoked cheddar BBQ beef scotch egg, maple slaw, red onion jam | £7.50 |
| Honey glazed cocktail Cumberland sausages <i>(DF)</i> | £4.50 |
| Skinny fries <i>(VE) (GF)</i> | £4.00 |
| Parmesan and truffle skinny fries <i>(V) (GF)</i> | £4.50 |
| Chunky chips <i>(VE) (GF)</i> | £4.00 |

Homemade Fudge - £4.00
Vanilla & white chocolate, rum & raisin, griottine cherry & dark chocolate

Tea

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| Black Teas | £3.50 | Herbal & Fruit Teas | £3.75 |
| <i>English Breakfast</i> | | <i>Jasmine Flower Green</i> | |
| <i>Earl Grey</i> | | <i>Tropical Green</i> | |
| | | <i>Sweet Ginger Peach</i> | |
| Alcohol Infused Teas | £4.00 | <i>Chamomile</i> | |
| <i>Apple and Cinnamon infused with Gin</i> | | <i>Peppermint</i> | |
| <i>Maharaja Chai infused with Rum</i> | | <i>Berry</i> | |

Coffee

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|---------------|----------------------------------|------------|-------|
| Filter Coffee | £3.00 | Latte | £3.50 |
| Espresso | Single - £2.50 Double - £3.00 | Cappuccino | £3.50 |
| | | Mocha | £350 |
| Americano | £3.20 | | |

Flavoured Syrups+75p

Vanilla / Hazelnut / Caramel

Alternative Milks+50p

Oat / Soya

We will add a discretionary 12.5% service charge to your bill, please let us know if you'd prefer us to remove it.

Dietary Key:

(V) vegetarian, (VE) vegan, (VEA) vegan adaptable

(DF) dairy free, (GF) gluten free, (DFA) dairy free adaptable, (GFA) gluten free adaptable

(N) contains nuts