

BAR FOOD

- Dry roasted nuts, espelette pepper 14
- Warm olives, preserved lemon, chilli and garlic 15
- Sweet potato fries, chipotle mayo 12
- Aromatic duck & chicken spring rolls, sesame 18
- Rock lobster tempura, pancakes, hoisin 30
- Grandveve sheep curd, green herbs, sweet potato cracker 15
- King salmon rillettes, fermented cucumbers, soy linseed 14
- Steamed prawn gow gee (4), shallot, ginger, soy 18
- Scorched dips, feta, seeds, grilled garlic flat breads 15
- Cheese and spinach arancini (5) with truffled pecorino 15
- Miso salmon fishcakes (5) , tamarind dipping 20

○ Bar cheese burger & fries, iceberg,
house pickles, soft bun 20

SHARE PLATES

○ BAR FOOD PLATE TO SHARE 50

Today's daily selection of 5 tapas size nibbles

PREMIUM CHARCUTERIE PLATE TO SHARE 60

Bresaola, jamon, mortadella, parfait, mozzarella,
pickles, figs, chutney, hand rolled grissini, lavosh

PREMIUM 6 CHEESE PLATE TO SHARE 60

6 ripe cheeses, compressed fruit, spiced chutney,
nuts, dates, lavosh

YAKITORI PLATE FROM THE ROBATA GRILL

Choose 3 for 35 / 6 for 60

King mushrooms, garlic and lemon chimichurri

Sticky glazed chicken and crab meatballs

Wagyu beef rib 'fingers' fire hot chilli jam

Bacon wrapped scallops, sesame & ginger

Glazed chicken wings, soy, ginger, honey

Grilled haloumi, lemon, garlic and oregano

SWEET TREATS

Milk chocolate "truffle" mousse 15

Strawberry & ricotta Eton mess 15

Hot chocolate top soufflé and ice cream 22

Dessert tasting plate 32

Cheese plate, 3 or 6 cheese, fruit, crackers 34 / 60

Please note that the 'Bar Food' menu is only available
to be ordered in the Lounge Bar.