



Lounge Bar Menu

Sicilian Nocellara green olives	£4.00
Lightly salted Spanish Marcona almonds	£4.00
Brazilian cashew nut hummus, home baked pitta bread	£6.00
Truffle, barolo wine & mozzarella di Campana arancini	£7.00
GRILLED BREAD WITH	
Corsican artisan Coppa ham, air fried fig	£9.00
Free range duck rilette & smoked duck ham, gherkins	£11.00
Grimsby smoked mackerel pâté, pickled winter radish	£9.00
Selection of artisan cheeses with hand baked biscuits & chutney	£3.80
SMALL PLATES	
Homemade Artichoke pickled herring Fragrant red cabbage & green apple salad	£9.50
Warm seasonal mushrooms & young leaves salad Walnut & aged balsamic vinaigrette	£9.50
Burrata from Puglia & Heirloom beetroot Fresh orange & pink grapefruit, almond & extra virgin olive oil	£9.50
Homemade Scottish salmon gravlax & beetroot tartare Light horseradish cream, freshly baked soda bread	£12.50
Triple cooked chips	£5.00
Tenderstem broccoli & almond butter	£5.00
PIZZA	
Magherita <i>Tomato sauce, mozzarella & basil</i>	£12.00
Pepperoni <i>Tomato sauce, pepperoni & mozzarella</i>	£12.50
Confit Duck <i>Confit duck leg, goat cheese, mozzarella, red onion chutney, rocket</i>	£14.00
Quattro Formaggio <i>Tomato sauce, gorgonzola cheese, Emmental cheese, mozzarella & Grand Padano parmesan</i>	£15.00
Prawn <i>Tomato sauce, prawns, chilli, mozzarella, coriander, spring onion</i>	£15.00
DESSERT	
Soft banana & muscovado cake Jamaican coconut sorbet & poached pineapple (v)	£9.00
Caramelised Valrhona milk chocolate tart Poached William pear & champagne sorbet	£10.50