

Full Menu 5pm - 10pm

Sharing Platters & Nibbles available until 12am

SHARING PLATES	
MUSHROOM & PARMESAN ARANCINI with Ranch dip (v)	9.5
PADRON PEPPERS	9.5
with Sherry vinegar, chilli and whipped feta cheese (v)	
PULLED BBQ SHORT-RIB BEEF SLIDERS with horseradish mayo	9.5
AVOCADO CAESAR with cos lettuce, croutons and D.O.P Parmesan(v)	9.5
CHANNEL SEA BREAM CEVICHE	11.5
with chilli, crispy corn and coriander	
CLASSIC SAUSAGE ROLL with BBQ sauce	7.5
CONFIT CARROT & CASHEW DUKKAH with carrot and ginger velouté and coriander (ve)	7.5
———— SHARING PLATTERS ———	
ARTISAN ENGLISH CHARCUTERIE with Flourish craft sourdough, olives and pickles	18
ARTISAN ENGLISH CHEESEBOARD with Miller's Damsel crackers and tomato chutney (v)	18
NIBBLES	
GORDAL OLIVES	5
SMOKED SPICY ALMONDS	5
GIANT CORN FIRE-ROASTED HONEY SALT & PEPPER NUTS	5 5
SALTED PRETZELS	5
— XIN VOLTAIRE COCKTAIL SORBETS	
FLORIAN	14
Champagne, vodka, elderflower and white peach, 7.6%	
ALPHONSE Dark Rum, coconut liquer, mango and passion fruit, 9.6%	14
GISELLE Mezcal, Champagne, raspberry, coconut and agave, 7.9%	14
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TOK BREAD & BUTTER PUDDING with vanilla ice cream	7.5
ICE CREAM SELECTION 2 per s Belgian chocolate, sea salt caramel, clotted cream vanilla, lemon sorbet, mango	соор

(v) Vegetarian (ve) Vegan

If you have any dietary requirements, please speak to one of our House Mates, so that we can provide you with ingredient information to make a safe choice. All prices include VAT. Please note, a discretionary service charge of 12.5% will be added to your final bill.