

## SMALL PLATES. **IDEAL FOR SHARING**

SPICY OLIVES (V) with breadsticks 6

PANKO TRUFFLE ARANCINI (V) in sundried tomato pesto sauce 9

SLOW-COOKED OCTOPUS with pimiento purée on an edible pantry spoon 14

# VIETNAMESE SPRING ROLLS (V. GF)

filled with crunchy spring onions, peppers, carrots, beans sprouts, coriander and mint served with chilli jam and soy sauce 8

### **BEEF SLIDERS** Mini-beef patties served in a

brioche bun with Cheddar cheese, vine tomatoes, iceberg lettuce, caramelised onions and homemade chilli jam 13

GRILLED HALLOUMI SALAD (V.GF) with avocado foam and tomato jelly, heritage tomatoes, mixed green leaves and roasted hazelnuts 11

### SALT AND PEPPER SQUID

served with citric mayonnaise, sundried tomato paste, onion-chilli sauce and homemade squid ink prawn crackers 10

PORK BELLY EN CROÛTE with a shallot purée and sangria foam 13

**BRESAOLA HAM** AND CREAM CHEESE CONE filled with Stilton, fig and walnut cream cheese

14

#### CHIPS (V.GF) with truffle and Parmesan

CHIPS (V.GF) with rosemary 5

### **1000G CLUB SANDWICH**

Our take on the traditional club: crispy wheat bread filled with slow cooked chicken breast, baby gem lettuce, vine tomatoes, Cheddar cheese, mashed avocado, fried egg, bacon and tartar mayonnaise served with salad or chips 14

## TO FINISH ....

### **1000G CHEESE BOARD SELECTION**

Isle of Man Vintage Cheddar, Belton's Double Gloucester, Oak Smoked Cheddar. Cropwell Shropshire Blue and Somerset Camembert served with tomato rubbed glass bread, quince jelly and crackers **10 FOR ONE OR 14 FOR TWO** 

#### HOMEMADE CHEESECAKES

White or dark chocolate coated traditional cheesecake served on a sablé biscuit **5 FOR ONE OR 8 FOR TWO** 

# WHY NOT TRY BOTH?

(V) Suitable for vegetarians

All our food is prepared in a kitchen where all or some of the below listed food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

Allergens: Gluten, crustaceans, molluscs, egg, fish, peanuts, tree nuts, soya, milk, celery, mustard, sesame, lupin, sulphites.

All Prices include VAT at the prevailing rate.

A discretionary 12.5% service charge will be added to the final bill.

