# Brate ofite 



Garlic King Prawn Bruschetta, Confit Tomatoes, Lemon Chermoula [gfo]
Steamed Mussels, Chorizo, White Wine, Parsley [gfo]
Smoked Salmon Crumpet, Dill, Cucumber Salt \& Pepper Squid, Masala Emulsion, Lime


Pulled Beef Croquette, Wasabi Emulsion, Pickles
Venison \& Pork Scotch Egg, Red Onion Marmalade
BBQ Chicken Wings, Lime \& Coriander Slaw [gf]
Mini Sausage \& Mash, Bourginon Sauce
Confit Duck Hash Brown, Fried Egg, Brown Sauce [gf]


Squash \& Mozzerella Arancini, Pine Nut Aioli Harrisa Roast Cauliflower, Chickpeas, Chashew Dukkah [n] [gf]

Pea \& Feta Pancakes, Watercress, Herb Oil Garlic \& Parmesan Roast Broccoli [gf] Roast Hispi Cabbage, Sriracha [gf]

## We Recommend 3 or 4 Dishes Per Person

[^0]Our food is prepared in areas where cross contamination may occur. Our menu descriptions do not include all ingredients. It is important you notify us of any allergies or intolerances before ordering. $100 \%$ of gratuities distributed to the staff


[^0]:    n: Contatins Nuts | gf: Gluten Free | df: Dairy Free | vgo: Vegan Option - Please Specify | v: Vegetarian | gfo: Gluten Free Option We may be able to adapt your dish - please ask

