

Summer bar menu

Single plates or Sharing boards for 2 persons

- Foie gras & chicken liver parfait with spiced plum jam, toasted walnut & raisin bread £7.50/£13.50
- Baked Prosciutto wrapped mozzarella with glazed figs, golden sultana & pinenut dressing £7.95/£13.95
- Goujons of plaice with tartare sauce & lemon £7.50/£13.50
- Steamed mussels with shallots, garlic, parsley, white wine & cream £6.95/£12.95
- Twice baked goat's cheese soufflé with saffron poached pears £6.50/£11.95
- Deep fried Brie de Meaux with rocket, cashew & broccoli salad £7.95
- Roast bone marrow with parsley & shallot salad & toasted sourdough £5.50
- Plate of British & Irish cheeses with oat cakes & onion chutney £7.95



BT Businesshub-189

Password 3424397176







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Regulars

- Salted Marcona almonds, macadamia & cashews £3.00
- Wasabi peas Spanish cocktail mix £2.50
- Marinated olives £3.50
- Chips & aioli £4.00
- Mini fishcake & celeriac remoulade £5.00

Seasonal cocktail Strawberry Caipiroska £6.25

vodka, fresh strawberries, fresh lime & brown sugar

Recommended Drinking

		<u>Glass</u>
•	NV Crémant de Limoux Rosé, Grand Cuvée	£ 7.30
		<u>Glass</u>
•	2012 Rioja Bianco	£ 5.60
•	2012 Pinot Grigio Rose, Ca del Bianco, Veneto	£ 4.95
•	2012 Unoaked Chardonnay, Vina Ventisquero,	£ 5.50
•	2012 Sauvignon Blanc, Stoneburn, Marlborough	£ 6.95
•	2011 Gamay L'Abbaye, Vin de Loire	£ 5.50