



## **SAMPLE MENU**

### **Wild Hour**

Monday – Saturday, 5-7pm

Classic Margarita 8  
Cazcabel Blanco Tequila, Giffard Triple Sec, lime

Wild Margarita 8  
Wakame infused Cazcabel Tequila, Dangerous Don Espadin,  
strawberry, Supasawa

‘Not So Wild’ Margarita | 0% 6  
Pentire coastal spritz, lime, lemon, agave, chilli

### **Bar Snacks**

Spiced cashews, Kashmiri chilli & black lime (vg, gf) 5  
Nocellara olives, citrus & bay (vg, gf) 5  
House pickles (vg, gf) 5.5

Padron peppers & Zhoug (vg, gf) 9  
Aubergine, confit garlic, golden sultanas & walnut (vg, gf) 9  
Whipped feta, honey & crunchy chilli oil (gf) 9  
Wild Farmed focaccia, herb oil (vg) 6

Roast garlic flatbread (vg) 5  
Wood fired flatbread, Romana courgettes, stracciatella & nettle (v) 10.5  
Wood fired flatbread, mussels, smoked guajillo chilli butter  
& gremolata 11  
Wood fired flatbread, Nduja, Parmesan, hot honey 11.5

Neal’s Yard cheese selection, honeycomb, quince & lavash 15.5