

### Snacks

<b>MARONA ALMONDS</b> <sup>v</sup>	5
<b>HOUSE CRISPS</b> <sup>v</sup> Hot potato crisps with soy, garlic & dill	6
<b>PADRON PEPPERS</b> <sup>v</sup> Chilli, lime, salt, miso mayo	8
<b>SMOKED SALMON ROSTIS</b> Dill & mustard dressing	9
<b>GORDAL OLIVES</b> <sup>v</sup>	5
<b>HOUMOUS</b> <sup>v</sup> Focaccia, chilli cucumber ribbons, lemon	8
<b>CORN RIBS</b> <sup>v</sup> Siracha, coconut, lime	8

### Seasonal Aperitivo

<b>CLEMENTINE BELLINI</b>	12
Fresh clementine, prosecco	
<b>CHESTNUT MANHATTAN</b>	13
Bourbon, sweet vermouth, chestnut liqueur, bitters	

### Plates

<b>THE ULTIMATE GRILLED CHEESE</b> 17 18-month aged Montgomery cheddar, M&B gruyere, Spenwood sheep's cheese, black truffle, English honey, half pickle	<b>TAGLIATELLE RAGU</b> 18 Slow braised beef shin, roast tomato ragu, fresh egg tagliatelle pasta, parmigiano reggiano
<b>CAULIFLOWER STEAK</b> <sup>v</sup> 17 Chickpea puree, grilled cauliflower steak, crispy kale, chimichurri, pomegranate	<b>CHICKEN PARMIGIANA</b> 21 Breaded chicken, mortadella ham, roasted tomato sauce, mozzarella, mixed leaf salad
<b>CHICKEN CAESAR SALAD</b> 18 Marinated chicken, bacon, cos & romaine lettuce, parmesan, Caesar dressing, sourdough croutons	<b>SEARED SALMON</b> 22 Pan seared salmon fillet, crispy skin, cavolo nero, beurre blanc sauce
<b>BOB'S BURGER</b> 18 Dry-aged rib & cap beef, streaky bacon, American cheese, house burger sauce, iceberg, pickles, sesame bun, skin on fries	<b>FLAT IRON STEAK</b> 24 28 day dry-aged steak from HG Walter Butchers, Café de Paris butter, watercress salad ( 9oz / 250g )

### Dessert

<b>CHEESECAKE</b> <sup>GF</sup> 8 Basque baked cheesecake, berry coulis
<b>COOKIE</b> 8 Chocolate chip cookie freshly baked to order, ice cream, served hot (12 min wait)
<b>GELATO</b> 3.5   6 1 scoop   2 scoops

### Sides & Extras

<b>PARMESAN &amp; TRUFFLE FRIES</b> 7
<b>FRIES OR POTATO ROSTIS</b> 5
<b>SEASONAL GREENS</b> 5
<b>SIDE SALAD</b> 5

#### CARD PAYMENTS ONLY

Please let us know any allergies or dietary requirements. All food may contain trace allergens.

Our meat & eggs are free range, high welfare & British. Our fish is MSC certified.

<sup>v</sup> - vegan/plant based; <sup>vg</sup> - vegetarian; <sup>GF</sup> - gluten free options available; 12.5% optional service charge added to your bill.