

# SW16 Bar & Kitchen

BISTRO - WORKSPACE - DELI

## Weekly Specials

### Strawberry Martini 10

*House infused strawberry gin, strawberry & elderflower*

### Classic Sangria (1L) 25

*Red wine, brandy, lemonade & orange juice*

## Sunday Menu

### Snacks

Truffle & pecorino mixed nuts (vg) 5 | Marinated olives (vg) 4

Sourdough focaccia with cherry tomato & oregano (vg) 4

Beetroot hummus dip & music bread (vg) 7.5

Arancini, scamorza, mushroom & miso mayo 7.5

### Starters

Burrata Salad, heritage tomato, basil, rocket, peaches & balsamic dressing (v) 10

Potato Cannelloni, wild mushroom, Romesco sauce & pea shoots (vg) 9.5

Chicken Liver Pate, apricot glaze, & toasted brioche 9.5

Tuna Carpaccio, kohlrabi, lemon dressing, gochujang and mayonnaise emulsion & rice cracker 12

Charcuterie sharing platter, mortadella Bologna, speck Trentino, saleme felino Emiliano & mozzarella di bufala Campania 16

## ROAST DINNERS

*All roasts come with roast potatoes, miso carrots, brussel sprouts, yorkshire pudding & red wine jus*

### Norfolk Black Corn-Fed Chicken 20

*Mandrarossa, Laguna Secca, Chardonnay 9*

### Dingly Dell Farm Pork Belly "Porchetta" 22

*Famille Duffour, Cotes de Gascogne 8.5*

### Beef Striploin 25

*Vigneti del Salento, I Muri Primitivo, 10*

### Roasted aubergine, miso glaze (vg) 16

*Kaiken Classico Malbec, 9*

## Mains

Tagliatelle, slow cooked duck ragu, herb breadcrumbs & pecorino cheese 15.5

Orecchiette, wild mushrooms, butternut squash, romanesco & cherry tomatoes, crispy shallots (vg) 15

Paccheri, seabass ragu, garlic, chilli, cherry tomato & artichoke 15.5

## Sides

Butternut squash, roasted hazelnuts 5 | Pan fried swiss chard, chilli & garlic 5.50

Truffle polenta chips & miso mayo (v) 6 | Thick cut chips (vg) 5

Please make us aware of any allergies. We cannot guarantee our menu is suitable for those with severe allergies. 12.5% optional service charge is added to all bills. This goes directly to the team. Please be aware we are a cashless venue.

