

SW16 Bar & Kitchen

BISTRO - WORKSPACE - DELI

Cocktails

Mango Mojito

Havana 3 yr, mango, lime, mint 9

Sloe Sour

Sloe gin, St Germain, edlerflower, plum bitters 11

Pina Colada

koka kanu, havana 3 year, coconut puree, pine-apple 11

Pineapple Margarita

Tequila Reposado, pineapple, lime, agave & bitters 10

Dinner Menu served 5pm-11pm

Snacks

Truffle and Pecorino mixed nuts 5 (vg) | Marinated Olives 4 (vg)

Sourdough focaccia, rosemary and sea salt (vg) 3.50

Beet babaghanoush, music bread (vg) 4.50 | Goats cheese croquettes 6

Starters

SW16 Platter, charcuterie, grilled vegetables and music bread 18

Grilled asparagus, fresh pea's, jersey royal potato, dill mustard dressing, almonds (vg) 9

Grilled calamari, fregola salad, black garlic emulsion, crispy celery, watercress oil 9.50

Burrata and heritage tomato salad, grilled peach, kalamata olives (v) 9

Yellowtail ceviche, miso-leche de tigre, radish & chilli fennel salad, corn, rice crackers 10

Pork Belly, artichoke salad, beetroot, pecorino, walnuts, harissa dressing 8.50

Mains

Fresh, handcrafted pasta made daily by Italian chefs

Aubergine Parmigiana Ravioli, butter emulsion, courgette, tomato concasse, sunflower seed (v) 13.5

Tagliatelle with slow-cooked lamb, mint, pecorino, herb breadcrumbs 14.50

Spaghetti, monkfish ragu, kalamata olives, samphire, cherry tomato 14.50

Grilled bavette steak, rocket panzanella salad, nduja hollandaise 19

Orechiette, asparagus, peas, baby courgette flower, baked ricotta cheese, pistachio crumble (v) 13

Pan-fried sea bream, romesco sauce, rainbow chard, grilled spring onion, pickled mussels, hazelnuts 18

Sides

Tomato & onion salad, chia seed, chardonnay vinaigrette (vg) 5

Beetroot & Potato salad, horse-radish, goats cheese & poppy seed (v) 5

Sparkling/ Champagne

NV Prosecco Spumante Extra 6.50

Sussex Sparkling Rathfinny Cuvee
zesty, cherry & pear fruit 125ml 8.50

Sussex Sparkling Rathfinny Rose
ravishing redcurrant, pear fruit
& white pepper twist 125ml 12.50

NV Cuvee Brut, Piper Heidsieck
Intense notes of almonds & fresh
hazelnuts on the nose, with flavours of
& apple, pear & citrus 125ml 8.50

Please make us aware on any allergens. We cannot guarantee our menu is suitable for those with server allergies. 12.5% optional service charge is added to all bills. This goes directly to the team. Please note we are a cashless venue and only accept card payment.

