

## SW16 Bar & Kitchen

### DINNER MENU

Every Day From 5PM

#### Starters

Winter minestrone soup garlic croutons | VG | 7

Jon o'goat salad | kale, butternut squash, goats cheese, caramelized onions, walnuts | V | 9

Sweet & spicy lamb terrine tomato coulis, puff tapioca, baby onion, mint | 11

Chicken liver pate green apple glaze, toasted brioche, pickled vegetables | 9.5

Grilled calamari fregola salad, tuna mayo, lemon dressing | 12.5

Sea bass ceviche red onion, fennel, orange, spring onion, toasted almond flakes | 12

#### Mains

Grilled sea bass | butternut squash puree, crushed potato, crispy mussels | 18.5

28 day aged british sirloin steak | king oyster mushrooms, roasted leeks | 23.5

Crispy celeriac steak | sautéed chard, chimichurri, pomegranate, tahini dressing | VG | 18

#### Pasta

Sausage & porcini agnolotti | wild mushrooms, butter & sage emulsion | 16

Crab linguine | garlic, chilli, shellfish bisque, cherry tomato, dill | 16

Black truffle tagliolini | parmesan cheese, grated fresh truffle | 18

Chickpea gnocchi | pumpkin cream, shimeji mushrooms, romanesco, toasted hazelnuts | VG | 12.5

Maccheroni a la Vodka | mascarpone, vegan nduja, burrata | V | 13

Tagliatelle duck ragu | salted ricotta cheese, herb breadcrumbs | 14

Spaghetti truffle carbonara | crispy guanciale, pecorino cheese | 14.5

#### Sides

Sautéed spinach | garlic, chilli | 6

Truffle polenta chips | miso mayo | 6

Baked broccoli | cacio e pepe | 6

Thick cut chips | 6

Crispy kale | smoked paprika, maldon sea salt | 6

#### Pasta & Wine For £15

5-6.30PM | Weekdays

Any pasta main plus a glass of house wine for just £15.

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