

SW16 Bar & Kitchen

DINNER MENU

Every Day From 5PM

Starters

Pickled oyster mushroom | jerusalem artichoke, coconut lece de tigre, pomegranate, coriander, butternut squash | vg | 9

Spice venison tartare | quail egg, crispy onion, caper, shallot, truffle aioli | 12.5

Yellowtail ceviche | oyster lovage emulsion, red onion, pomegranate, radish | 12

Grilled marinated prawns | fregola salad, squid ink mayo, pickled cauliflower | 12.5

Beetroot & burrata | chervil, walnuts, balsamic glaze, puff quinoa | 9.5

Short rib tacos | avocado puree, pico de gallo | 6

Pasta

Ravioli crab | lobster bisque, cherry tomato, garlic, chilli, samphire | 16

Tortelloni di bologna | wild fowl, mushrooms, sage, poppy seed, pecorino | 16

Tagliatelle wild mushroom | porcini cream, herb breadcrumbs, pecorino | v 14

Orechiette pistachio pesto | pistachio & rocket pesto, pine nuts, butternut squash | VG | 12.5

Maccheroni ox cheek ragu | salted ricotta cheese, herb breadcrumbs | 13

Spaghetti truffle carbonara | crispy guanciale, pecorino cheese | 14.5

Mains

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

28 day aged british sirloin steak | king oyster mushrooms, sauteed chard, garlic pomme puree | 23.5

Crispy celeriac steak | chard, chimichurri, tahini, pomegranate gr | VG | 16

Sides

Sautéed spinach | garlic, chilli | 6

Truffle polenta chips | miso mayo | 6

Baked broccoli | cacio e pepe | 6

Thick cut chips | 6

Pasta & Wine For £15

5-6.30PM | Weekdays

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

Bar Snacks

Truffle & pecorino
nuts

5

Kalamata &
nocellara olives

5

Cherry tomato &
rosemary foccacia

5