

SW16 Bar & Kitchen

DINNER MENU | From 5pm

Snacks

Truffle & pecorino mixed nuts | 5

Mixed olives | 5

Focaccia | cherry tomato, oregano | 5

Chorizo croquettes | chilli emulsion | 6

Maldon oyster | yuzu, ponzu, pomegranate or jalapeno gazpacho, wild garlic oil | 3.5ea

Parma ham & dried dates | 5

Wild boar salami & cornichons | 4

Marinated Cantabrian anchovy fillets | garlic, chilli, lemon zest | 4.5

Starters

Pickled oyster mushroom | coconut lece de tigre, pepper, peas, broad beans, courgette | vg | 8

Short rib tacos | guacamole, lime crema, salsa roja | 8

Scallop ceviche | marinated heirloom tomato, blood orange gel, celery | 9

Cured wild seabass | yuzu & ponzu dressing, herb emulsion, gooseberries, urfa chilli | 12

Beef carpaccio | mushroom ketchup, artichoke, capers, mustard, truffle emulsion, parmesan | 12

Burrata & heritage tomato | pickled strawberry, walnuts, jalapeno gazpacho, music bread | 9.5

Pasta

Tagliatelle lamb ragu | braised lamb shoulder, artichoke, mint, pecorino | 16

Maltagliati mushroom & sausage | broad bean, cherry tomato | 16

Swordfish carbonara | mussels, courgette, pecorino, black pepper | 15

Seafood spaghetti | mussels, squid, prawns, bisque, cherry tomato, chilli, garlic | 16

Agnolotti cacio e pepe | truffle sauce, hazelnut, asparagus | 13

Orechiette pistachio pesto | garlic, chilli, peas, butternut squash | vg | 13

Mains

Salt marsh lamb rack | braised chicory, dauphinoise potatoes, red wine jus | 24

Pan fried salmon | squash puree, confit summer vegetables, prawn oil | 22

Grilled round aubergine | zhoug, bulgar, coconut and mint yoghurt | 16

Sides

Truffle polenta chips | truffle mayo | 6

Heirloom tomato & shallot salad | chardonnay vinegar | 6

Mixed leaf salad | rocket, cherry tomato, baby spinach | 6

Grilled hispi cabbage | burnt onion puree, crispy shallot, lime crema | 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

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.