

SW16 Bar & Kitchen
SUNDAY MENU | From 12pm

Sunday Specials.

All our seafood is supplied by sustainable dayboats working from Brixham Harbour in Devon.

Spaghetti Half Lobster | garlic, cherry tomato | 24

Snacks.

Truffle & Pecorino Mixed Nuts | 5

Mixed Olives | 5

Sourdough Focaccia | cherry tomato, oregano | 5

Maldon Oyster | yuzu, ponzu, pomegranate or classic mignonette | 3.5 each

Starters.

Apulia Burrata | marinated heritage tomato, compressed watermelon, walnuts | vg | 9.5

Chicken Liver Paté | apricot and balsamic glaze, pickled veg, toasted brioche | 9

Seabass Ceviche | yuzu & ponzu dressing, herb emulsion, gooseberries, urfa chilli | 12

Smoked Aubergine Bruschetta | artisan baguette, pomegranate, mint | vg | 8.5

Truffle Chicken Salad | piquillo peppers, baby gem, truffle mayo, garlic croutons | 10

Pasta.

Tagliatelle Ragù | slow cooked beef and pork shoulder, tomato sauce, parmesan | 12.5

Summer Orecchiette | courgette, broccoli, crispy shallots, peas | vg | 11.5

Spaghetti Amatriciana | san marzano tomato sauce, crispy guanciale, black pepper, pecorino | 12.5

Ravioli Of The Day | chef's choice | 12

Mains.

Grilled Seabass | romesco sauce, heritage carrots, bagna cauda | 17

8-Hour Sous-Vide Pork Belly | summer vegetables, pickled mushrooms, blueberry jus | 19.5

Roasts.

All roasts come with seasonal greens, puree, maple glazed carrots, alongside infinite roast potatoes, yorkshire puddings & gravy.

28 Day Aged Scottish Striploin | mustard, rosemary | 25

Norfolk Black Corn Fed Roast Chicken | lemon, thyme | 20

Beetroot & Bulgar Wellington | wild mushrooms, tarragon | 18

Sides.

Truffle Polenta Chips | truffle mayo | 6

Wild Rocket Salad | lemon dressing, aged parmesan | 6

Thick Cut Chips | 6