

SW16

– Bar & Kitchen –

Nibbles.

- Truffle & pecorino mixed nuts | 5
- Mixed olives | 5
- Sourdough focaccia | *whipped butter* | 5
- Maldon oyster | *mignonette* | 4 (*per oyster*)
- Tomato & mozzarella arancini | *garlic aioli, chilli, parmesan* | 7
- Scotch egg | *saffron emulsion* | 7.5

Starters.

- Burrata | *roast beetroot, pears, pistachio pesto, olive oil* | V | 11
- Chicken liver parfait | *quince, foccacia, cornichons, crispy chicken skin* | 8.5
- Crab salad | *radish, brown crab mayo, lemon, chilli* | 12.5
- Carrot tartare | *orange & tarragon, mustard, caper, shallot, music bread* | 8.5
- Pork belly | *fennel & mustard jam, burnt apple puree* | 9.5

Mains.

- Ricotta gnocchi | *braised short rib, buttermilk crumble, romanesco, crispy shallots* | 16.5
- Jones' bavette steak | *parsnip puree, chimichurri, fries* | 23
- Seafood spaghetti | *squid, prawns, mussels, garlic, chilli, cherry tomato, bisque* | 17
- Celeriac risotto | *roast celeriac puree, beetroot tartare, burnt apple puree* | GF | VG | 14
- Norfolk pork chop | *herb butter, carrot puree* | 21
- Flame grilled plaice | *capers, samphire, grenobloise sauce* | 21

To share.

- Whole roast Norfolk Black chicken | *srirascha-butter sauce* | 36
(*ideal for 2*)

Sides.

- Sauteed green beans* | *garlic, chilli* | 5
- Grilled hispi cabbage* | *shallots, paprika* | 5
- Pomme puree* | *garlic, parmesan* | 5
- Mixed leaf salad* | *cherry tomato* | 5
- Skinny fries* | 5