

Bar & lounge menu

Midday - 11pm

• Snacks & nibbles •

Hand cooked sea salt vegetable crisps (VG) 5 Chilli & garlic marinated mixed olives (VG, GF) 5 Smokehouse mixed nuts (VG) 5 Maple roasted cocktail sausages 5

• Small plates & sandwiches •

Spiced fried halloumi bagel 12

Marinated peppers, avocado houmous (V)

Severn & Wye smoked salmon bagel 12 Pickled cucumber, gem lettuce, dill caper cream cheese

Chimichurri iron steak ciabatta 12

Caramelised shallots, honey mustard

Teriyaki duck confit spring rolls 11 Wasabi apricot marmalade, toasted sesame

> Prosciutto bruschetta 8 Feta crumb, cherry tomatoes

Salt & pepper chilli squid 10 Jalapeño dust, spring onions

Beetroot & lentil bites 6

Cashews, pomegranate, curried mayo (VG, GF)

Botanical king prawn & crayfish cocktail 11
Chilli pineapple, Avruga caviar

• 144 Gourmet burgers •

All served in a brioche bun with rosemary skin-on fries

Wagyu beef 20

Brisket rosti, caramelised onions, slaw, tomato, aged Cheddar cheese, smokey chipotle aioli

Buttermilk marinated chicken 17

Jalapeños, caramelised onions, tomato, slaw, melting brie, smokey chipotle aioli

Jackfruit & sweet potato 17

Falafel bites, avocado houmous, pickled beetroot, slaw, curried mayo (VG)

V - Vegetarian | VG - Vegan | GF - Gluten free

Please make us aware of any allergies or special dietary requirements and our team will prepare something especially for you. All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.