

# BAR MENU

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

SERVED 12PM–6PM

## SMALL PLATES

CAULIFLOWER BITES <small>VG</small>	<b>5.5</b>
SOUP OF THE DAY & TOASTED SOURDOUGH <small>VGO</small>	<b>8</b>
CAESAR SALAD, GEM LETTUCE, PARMESAN & BACON CRUMB <small>VGO</small>	<b>8</b>
add a grilled free-range chicken breast <b>8</b>	

## MAIN PLATES

RIB CAP BEEF BURGER, APPLEWOOD CHEDDAR, BACON JAM, CHILLI RELISH & FRIES <b>20</b>	CLUB SANDWICH, GRILLED CHICKEN, EGG, LETTUCE, TOMATOES & BACON JAM <b>14</b>
BEETROOT BURGER, CONFIT MUSHROOM, AVOCADO, CHILLI RELISH & SWEET POTATO FRIES <small>VGO</small> <b>20</b>	CRAYFISH & MARIE ROSE CLUB SANDWICH, BACON, AVOCADO & LETTUCE <b>16</b>
	SMOKED CHICKEN & KIMCHI BRIOCHE SANDWICH <b>13</b>

## SIDE PLATES 5.5

ALLOTMENT SALAD <small>VG</small>
SWEET POTATO FRIES & PAPRIKA DIP <small>VG</small>
FRIES <small>VG</small>

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note - we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

GF Gluten Free | V suitable for vegetarians

VG suitable for vegans | VGO vegan option available

Scan here for  
allergens &  
calories >



# THE GALLERY