LOUNGE&TERRACE

Sharing plates by Glynn Purnell

Our Culinary Director, Glynn Purnell, presents the Lounge & Terrace Menu. A curated collection of small plates, sharing platters and seasonal sides served daily between 12:30pm - 4:00pm and 6:00pm - 9:00pm.

Snacks - £5 each

Smoked almonds (N)

Padron peppers Chilli and paprika

Olives and artichoke EVOO marinade

Focaccia & tomato Add smoked anchovies (F, G)

Croquettes Goat's Cheese croquettes with basil aioli (D, G, E)

French fries House sauces (E)

Boards - £5 each

 $Cured\ meat\ selection$ with piquillos and guindillas (Sd)

Artisan cheese selection with quince and crackers (D, G)

Vegetables - £6 each

Aubergine spears Tempura aubergine with honey and truffle (G)

Tenderstem broccoli Broccoli with olive oil, romesco and almonds (N)

Nduja glazed carrot Carrot with lemon vinaigrette rocket and garlic yoghurt (D)

 $Patatas\ bravas$ Crispy potatoes with spiced tomato sauce, aioli and cheese (D,E)

Hispi cabbage Harissa and honey glaze, harissa mayo and parmesan (D)

Meat - £12 each

Pork belly Slow cooked pork belly with Szechuan pepper peaches, honey and basil

Beef meatballs Spiced beef with tomato, cumin and natural yoghurt (D)

 $Duck\ leg$ Confit duck with puy lentil salad, shallots and sherry vinegar dressing $(S,\ D)$

Fish - £13 each

Gambas pil pil King prawns with garlic, paprika butter and chilli (C)

 $Crispy\ squid\ Criss\ cross\ cut\ squid\ with$ with honey, harissa and garlic mayonnaise (M,E)

Stone bass Pan fried with ajo blanco, butterbeans and grapes (F, N, D, G)

Desserts £8 each

Churros Cinnamon and sugar dusted churros served with chocolate sauce (D, G)

Baked lemon cheesecake Served with raspberries (D, G, E)

"Mint choccy chip" Mint ice cream with chocolate foam and tuile (D)