



## Snacks

<b>Charcuterie Plateau (GFO)</b> <i>Selection of Italian Charcuterie, Cheese, Cornichon, House Bread, Marinated Artichokes, &amp; Apple Chutney.</i>	15.0
<b>Camembert (GFO, V)</b> <i>Baked Camembert, Honey, Truffle Oil, House Bread.</i>	16.0
<b>House Breads and Flavoured Butters (PBO)</b> <i>Homemade Focaccia, Ciabatta, Selection of Butters</i>	6.0

## Bar Snacks

<b>Tony's Nuts (GF, V)</b> <i>Sweet &amp; Spiced House Roasted Nuts.</i>	7.0
<b>Olives (GF, PB)</b> <i>Italian Olives Marinated in citrus Fruits &amp; Spices</i>	7.0

## Sharing & Small Plates

<b>Soup of the Day (Please ask your server)</b> <i>served with House Focaccia.</i>	7.0
<b>Cauliflower 65 (GF)</b> <i>Spicy fried cauliflower, coconut yoghurt, chilli and coriander</i>	8.0/16.0
<b>Scarlet Salad (GF, PB)</b> <i>Mixed Leaf, Kale, Fennel, Mixed Seeds, Orange &amp; Paprika Dressing</i>	8.0/15.0
<b>Pigeon (GF)</b> <i>Smoked Pigeon, Artichoke Puree, Roast Quince Gel, Buttered Kale &amp; Crispy Artichoke Crisps</i>	9.0/16.0
<b>Bruschetta (PB)</b> <i>Tomatoes, Roasted Red Pepper &amp; Red Onion, Vegan Feta, Basil. Served on toasted Ciabatta</i>	7.0/13.0

## Meat

<b>Orator Burger (GFO)</b> <i>8oz patty, Onion Jam, Burger Sauce, Cheddar Cheese, Beef Tomato, Lettuce, Pretzel Bun. Served with Fries</i>	15.0	19.0
<b>Bavette (GF)</b> <i>6oz Bavette Steak, Horseradish Slaw, Fries. Served with your choice of Garlic Butter or Peppercorn Sauce</i>	16.0	26.0
<b>Pork Belly (GF)</b> <i>Honey Glazed Crispy Pork Belly, Romanoff Potato, Koffman Cabbage, Cider Sauce</i>	6.0	20.0

## Fish

<b>Salted Coley (GF)</b> <i>Salted Coley, Butternut Squash, Confit Leeks, Tomato &amp; Truffle Dressing</i>	7.0	20.0
<b>Seabass (GF)</b> <i>Seabass, Burnt Chilli Butter, New Potatoes, Seasonal Greens, Fresh Chilli</i>	7.0	22.0

## Veg

<b>Plant Burger (GFO, PB)</b> <i>Grilled Moving Mountain Patty, Vegan Cheddar, Onion Jam, Tomato, Lettuce, Burger Sauce, Pretzel Bun.</i>	7.0	22.0
<b>Celeriac Katsu Curry (PB)</b> <i>Poached Celeriac Schnitzel, Katsu Carrot Puree, Fresh Apple and Pickled Vegetable Salad</i>	8.0/15.0	18.0

## Sides

<b>Buttered Seasonal Greens (GFO, PBO, V)</b>		5.0
<b>Mash (GF, V)</b>		6.0
<b>Cabbage Pierre Koffman (GF)</b>		6.0
<b>Fries (GF, PB)</b>		5.0