

B A R

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ROOFTOP
BAR & KITCHEN

F O O D

NIBBLES

Gordal olives (vg) 97 kcal	5.5
Truffle and Pecorino nut mix 445 kcal	5.5
Gouda and rosemary picos (v) 333 kcal	5.5

SMALL PLATES

Chorizo croquetas, Manchego 539 kcal	10
Harissa king prawns, rose harissa butter, garlic confit, preserved lemon 320 kcal	16
Buttermilk fried chicken, lime, chilli, honey, coriander 698 kcal	12
Kale and samphire fritter, date and tamarind chutney (vg) 352 kcal	9
Pumpkin latkes, pickled red onion, cardamom soy labneh (vg) 200 kcal	9
Chicory, honey walnuts, whipped blue cheese, golden raisins (v) 211 kcal	10

LARGE PLATES

Roasted halibut, brown shrimp butter, potato fondant, tenderstem broccoli 710 kcal	25
Slow-braised beef cheek, creamed mash, heritage carrots, glazed baby onion, crispy shallot 902 kcal	23
Delica pumpkin, roasted chestnut tahini, sage butter, pumpkin seed dukkah, pomegranate molasses (vg) 614 kcal	18

DESSERTS

Christmas sticky toffee pudding, brandy butterscotch, vanilla ice cream 779 kcal	8
Chocolate and olive oil ganache tart, black cherry, kirsch 396 kcal	8
Christmas pudding, brandy cream (vg) 410 kcal	8

PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

We use a wide range of ingredients in our kitchen, some of which may contain allergens. If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergen champions who will be happy to assist.

(v) vegetarian | (vg) vegan

Adults need around 2000 kcal a day

A discretionary 12.5% service charge will be added to your bill



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