

B F I  
**BAR & KITCHEN**

## BAR MENU

### **SHARERS**

Cheese board, focaccia, celery,  
chutney - 12

Charcuterie board, focaccia,  
gherkins - 12

N'duja croquettes, aioli - 6

Padron peppers - 6

Wild mushroom mac n' cheese,  
herb crumb, truffle oil - 7

### **NIBBLES**

Harissa nuts - 4

Spicy Gordal olives - 4

Pint of sausage rolls - 5.5

Pint of spinach rolls - 5.5

Pint of vegan mushroom rolls - 5.5

### **NAUGHTY NIBBLES**

Crispy goat's cheese and honey ravioli,  
red pesto - 6.5

Salt cod croquettes, pineapple salsa - 6

Fried white bait - 6.5

Courgette pakora - 6

Beer battered fish bites, tartare sauce - 7

Fries / truffle fries / sweet potato fries - 4

### **BURGERS**

Vegan brioche bun, vegan patty,  
smoked vegan Gouda, baby gem,  
beef tomato, chilli jam - 14

Brioche bun, 6oz beef burger, Cheddar,  
bacon, baby gem, beef tomato,  
crispy onions - 14

Chicken schnitzel sandwich,  
chipotle mayo, baby gem, beef tomato,  
avocado - 13

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 let us know.  
We would love to tell you what's in our food to assist you with your choice.

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

