

— DRY JAN MOCKTAIL MENU —

ALL £12

Apple Ginger Mule

refreshing mix of apple juice, lemon juice, and cinnamon, topped with ginger beer and finished with a dried apple slice for a crisp touch.

Honey Ginger Mojito

zesty blend of honey, fresh ginger root, and lemon juice, complemented by mint leaves and soda, crowned with a sprig of mint and a hint of ginger.

Rhubarb Crown

sophisticated combination of Seedlip Spice and lavender syrup, finished with rhubarb lemonade and adorned with vibrant edible flowers.

Poached Pear Daiquiri

Elegant pairing of MONIN Pear Fruit Mix, Everleaf Marine, and lime juice, completed with a delicate pear slice and a subtle salt rim.

If you have any allergies, intolerances or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our drink serves. Please drink responsibly. A discretionary 12.5% service charge will be added to your bill

———— **BITESIZED BITES MENU** ————

ALL £7

Crispy Mozzarella Sticks

served with a rich San Marzano tomato marinara for dipping.

Lamb Shank Curry Tostada

a bold fusion of flavours with tender lamb shank, pineapple salsa, spicy tomatillo salsa, and a dollop of sour cream on a crispy corn tortilla.

Golden Tater Tots

perfectly crisped and topped with sriracha mayo, a sprinkle of chives, and a dash of smoked paprika.

Crispy Whitebait

lightly fried and served with a classic tartar sauce.

Beef and Marrow Bone Meatballs

rich and hearty, topped with freshly grated Parmesan cheese and fragrant basil.

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