

SNACKS

NOCELLARA OLIVES	4
SPICY BAR NUTS	3.5
CRISPY BBQ PIG'S EARS	4.5

CURED PLATES

MEAT PLATE	15
<i>Fennel & pepper salami</i>	
<i>Wagyu beef salami</i>	
<i>Coppa</i>	
FISH PLATE	15
<i>Chalk Stream trout pastrami</i>	
<i>Sloe gin cured salmon</i>	

OYSTERS*	2 SHELLS	6 SHELLS
NATURAL	7.5	22.5
<i>Served with mignonette dressing, tabasco & lemon</i>		
STEAMED	7.5	22.5
<i>Served with mignonette dressing, tabasco & lemon</i>		
TEMPURA	7.5	22.5
<i>Served with oyster emulsion, chilli & coriander</i>		

CAVIAR 50g

ROYAL OSCIETRA CAVIAR	125
<i>Served with blinis, soured cream & chives</i>	

**We are meticulous in handling and serving raw shellfish, however please be aware there is an associated risk with raw products.
Please inform us of any dietary requirements or allergies you may have.
A discretionary 10% service charge is added to all our bills.*