

BAR SNACKS

OYSTER 33 kcal Colchester rock oyster, aged sherry vinegar mignonette	5 each
+a glass of Piper Heidsieck Brut 125ml	17
NUTS ^(vg) 617 kcal Mixed salted nuts	5
OLIVES ^(vg) _{199 kcal} Lemon and garlic Provençal olives	5
CRACKERS ^(vg) 453 kcal Light chilli rice crackers	5
PICOS ^(vg) 193 kcal Mini Spanish basil breadsticks	6
PARMESAN 322 kcal Crispy baked parmesan crisps	6



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CHIPS ^(v/vg) 1405 kcal Rosemary and garlic, truffle mayo	8
HUMMUS (vg) 761 kcal Tomato and red pepper hummus, grissini	8
SALUMI BOARD (to share) 1213 kcal Plate of sliced cured meats, cornichons, bread boule Prosciutto, salami Milano, chorizo, Coppa	20
CHEESE BOARD (to share) 832 kcal Our selection of five British & French cheeses Fleur des Marais Salants, Cornish Yarg, Tomme Aux 7 Fleurs, Barons Bigod, Bleu de Causse	20
$\label{eq:CHEESE (335-360 kcal)} CHEESE~(335-360~kcal) \\ \textit{Your choice of one house cheese, served with pear chutney and crackers}$	8
KINGS CAVIAR (380/432 kcal) Oscietra Caviar, Blinis, Crème fraiche	10g / 30g 40 / 85



Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss this with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for or guests with milk or egg allergies. (VC) - suitable for vegan requirements, I (V) - suitable for vegatarian requirements. Adults need around 2000 kcal a day, 10% service charge will be added to your bill. Prices include VAT.