



PLATTER MENU

48 hours advanced noticed required for all platter menu orders

ANTIPASTI BOARDS - each board serves 3 to 4 people

Selection of cured meats, sourdough bread, cornichons, pickled onions	16.5
Selection of British cheeses, sourdough bread, chutney, grapes	15.5
Mixed board of cured meats and cheeses - as above	16.0

WINGS - 25 pieces per platter

Chicken wings, frank's hot sauce, celery, blue cheese sauce (ng)	29.0
Sticky Asian chicken wings, spring onions, sesame seeds, chilies	29.0
Chicken wings in homemade bbq sauce (ng)	29.0

BURGER SLIDERS - 9 sliders per platter

Cheeseburger lettuce, pickles, mustard, ketchup	31.0
Plant based burger, cheese, lettuce, pickles, mustard, ketchup (v)	29.0

SEAFOOD PLATTERS - each platter serves 3 to 4 people

Beer battered line-caught cod goujons, tartare	30.0
Salt & pepper squid, chilli and spring onion, aioli	30.5

GYOZA - 20 dumplings per platter - all served with a soy and chilli dipping sauce

Duck gyoza	26.5
Mixed vegetable gyoza (v)	25.5
Prawn and crab gyoza	27.5
Chicken and chive gyoza	27.0

FRIES PLATTERS - serves 6 to 8 people

Skin-on-fries (vg) (ng)	28.0
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DESSERT - serves ten to twelve people

Whole Chocolate tart in a date and mixed nut case (vg) (ng)	38.0
Homemade whole vanilla cheesecake with a berry puree (v)	38.0

We cannot guarantee the absence of traces of nuts or other allergens
Please advise a member of staff if you have any dietary requirements
An optional 12.5% service charge will be applied to all food bills of four or more diners
(v) vegetarian | (vg) vegan | (ng) non gluten