

# FOOD *Menu*



## APPETISERS

MARINATED OLIVES, CITRUS, FRESH HERBS, OLIVE OIL (V - GF - DF)	4.50
MARINATED CHARGRILLED ARTICHOKE	4.50
BALSAMIC ONIONS	4.00
PADRON PEPPERS W/ CHILLI & SEA SALT (VG - GF - DF)	5.00
SKIN-ON FRIES, CHARLOTTE'S BBQ SAUCE (VG - GF - DF)	4.50
STICKY ASIAN COCKTAIL SAUSAGES (DF)	6.50
CHEESY GARLIC & HERB FLATBREAD W/ OLIVE OIL & BALSAMIC (VG - GF OPTION)	4.50
RED PEPPER HOUMOUS W/ CRISPY CHICKPEAS, ROASTED PEPPERS & FLATBREAD (VG - DF - GF OPTION)	9.00
HOT SMOKED SALMON	9.50
MINI CHARCUTERIE BOARD (GF OPTION)	9.50

## LIGHT BITES

CHORIZO CROQUETAS W/ LEMON AIOLI & CHILLI	8.50
PORCINI & WILD MUSHROOM CROQUETAS W/ TRUFFLE MAYONNAISE (VG)	8.50
ASIAN STYLE POPCORN CHICKEN W/ CHARLOTTE'S BBQ SAUCE (GF - VG OPTION)	7.50
GAMBAS PIL PIL W/ CORIANDER, CHILLI, GARLIC & CIABATTA (DF)	13.50
MAC & CHEESE BITES W/ TOMATO CHUTNEY (VG)	7.50

## BIGGER BITES

CRISPY BABY CHILLI SQUID W/ CHARLOTTE'S TARTARE SAUCE & BURNT LIME (GF - DF)	9.00
BEETROOT SMOKED SALMON W/ CREAM CHEESE, CAPERS CORNICHONS & HALF BAGUETTE (GF OPTION)	9.00
LOADED FRIES' W/ ASIAN POPCORN CHICKEN, CHEESE SAUCE & CHARLOTTE'S BBQ SAUCE (GF - VG OPTION)	9.00

3 MINI BEEF BURGERS - RED ONION, BLUE CHEESE, BACON JAM	10.50
3 MINI VEGAN "CHICKEN" BURGERS - PICKLED RED ONION/KIMCHI/AUBERGINE "BACON" (V)	10.00
3 MINI BEEF TACOS - PICKLED RED ONION, GUACAMOLE, FETA (GF)	10.50
3 MINI FISH TACOS - BEER BATTERED COD, BAJA SAUCE, LETTUCE, JALAPENO (GF)	12.50
BRITISH CHEESE W/ CONFIT ONIONS & CRACKERS (GF OPTION)	10.00
TEMPUS CHARCUTERIE BOARD 3 LOCAL CHEESE W/ CORNICHON, PICKLED SHALLOTS & BAGUETTE (GF OPTION)	24.00

## FLATBREADS

WILD MUSHROOM: W/ BUFFALO MOZZARELLA, CHIVE, ROCKET (VG - GF OPTION)	13.00
ROASTED MEDITERRANEAN VEGETABLES: W/ BUFFALO MOZZARELLA, BASIL PESTO (VG - GF OPTION)	13.00
ROASTED BUTTERNUT SQUASH: W/ SPINACH AND VEGAN FETA (V)	13.00
BRITISH SOBRASADA: W/ PICKLED RED ONIONS, FETA, ROCKET (DF & GF OPTION)	15.00
TEX MEX: W/ PEPPERS, CHICKEN, PORK, BBQ SAUCE, CHILLI. (GF OPTION)	16.50

## SWEET

SALTED CARAMEL MILK CHOCOLATE TRUFFLES	6.50
AFFOGATO VANILLA ICE CREAM, ESPRESSO SHOT	4.00

VG = VEGETARIAN V = VEGAN GF = GLUTEN FREE DF = DAIRY FREE

\*ALLERGEN INFORMATION\*

IF YOU HAVE A FOOD ALLERGY OR A DIETARY REQUIREMENT, PLEASE INFORM YOUR SERVER. WE BELIEVE THAT NO INTOLERANCE SHOULD STAND BETWEEN YOU AND A GREAT MEAL, SO WE WILL DO OUR BEST TO OFFER YOU BRILLIANT ALTERNATIVES.

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE TOTAL OF YOUR BILL.

# DRINKS

## Menu



### HOT DRINKS

ESPRESSO	3.00
FLAT WHITE	3.50
AMERICANO	3.50
CAPPUCCINO	3.50
LATTE	3.80
DECAF COFFEE	3.70
MOCHA	3.50
HOT CHOCOLATE	3.70
ENGLISH BREAKFAST	3.00
DECAF ENGLISH BREAKFAST	3.00
EARL GREY	3.00
PEPPERMINT	3.00
CHAMOMILE TEA	3.00

*20p surcharge for alternative milks*

### SPECIALITY TEAS

MATCHA GREEN PREMIUM	4.75
LEMON & GINGER	3.80
PEACE - SPEARMINT, ASHWAGANDHA & HEMP SEED OIL	3.80
JOY - LEMON BALM, LEMON VERBENA & ORANGE	3.80
LOVE - ROSE, CHAMOMILE & LAVENDER	3.80
RELAX - CHAMOMILE, FENNEL & MARSHMALLOW ROOT	3.80
AFTER DINNER - SWEET FENNEL, ROASTED CHICORY & CARDOMOM	3.80
CBD TURMERIC & GINGER	4.50

### SMOOTHIES

PINEAPPLE, MANGO, PEACH & PASSIONFRUIT	4.50
STRAWBERRY, BLUEBERRY & CRANBERRY	
BROCCOLI, BANANA, SPINACH, PINEAPPLE, APPLE & CELERY	