

BAR 139

Nibbles

- | | |
|---|--------------------------------|
| Smoked Catalan almonds £3.5 | Gordal olives £4.5 |
| Marinated anchovies, lemon & olive oil £8 | Baked bread, whipped butter £5 |

Small Plates

- | | |
|--|--|
| Marinated buratta,
caponata, roasted fig £12 | Tamarind & peanut chicken satay,
coconut and lime dipping sauce £11 |
| Summer truffle & mushroom arancini,
San manzano tomato ragu £10 | Salt & pepper squid,
romesco, saffron aioli £12 |
| Nutbourne tomato bruschetta,
whipped feta £9 | Tempura sprouting broccoli,
mascarpone, sweet chilli £9 |
| Peppered beef carpaccio,
rocket, pecorino, pickled walnuts £12 | |

Larger Plates

- | | |
|---|--|
| Moules mariniere, thyme, confit garlic,
parsley, white wine, baked bread £16 | Artichoke & English asparagus frittata,
basil pesto, Jersey Royals £15 |
| Bavette steak, hand cut chips,
cafe de Paris butter £22 | Charcuterie board, cured meats, cheeses,
pickles and breads, grapes and chutney £28
(For two people) |
| Chicken Caesar salad, prosciutto,
anchovies, charred baby gem, soft boiled egg £18 | |

Puddings

Tiramisu £8

Macerated summer berries, amaretto
& sorbet £8

Affogato £6

Sides

English Asparagus, cafe de Paris butter £5

Minted Jersey royal potatoes £5

Hand cut chips, saffron aioli, Parmesan £5