

SMALL PLATES MENU

2-3 PER PERSON RECOMMENDED

CREME DU BARRY SOUP - CREAM OF
CAULIFLOWER - SOURDOUGH CROUTONS
(V) (GF WITHOUT CROUTONS)

6.5

CONFIT PORK BELLY - APPLE -
CAULIFLOWER PURÉE (GF)

7

SALT & PEPPER CALAMARI - GARLIC ALIOLI

6.5

VEGETABLE GYOZA - HOISIN & GINGER (V)

6

CONFIT LAMB - MINT PESTO (GF)

7

PRESSED HAM HOCK - APPLE -
PICCALILLI (GF)

6.5

GOATS CHEESE BON BON - RED ONION
MARMALADE (V)

7

BLACK PUDDING & PORK SCOTCH EGG

7.5

WILD MUSHROOMS EN CROUTE - TRUFFLE
- PARMESAN (V)

7.5

MINI HOMEMADE BURGERS - GARLIC ALIOLI

8

MINI FISH & CHIPS - PEA PURÉE - SAUCE
TARTAR

7.5

TAGLIATELLE OF POMODORO - PARMESAN
(V)

6

SLOW COOKED PIGS CHEEKS - CHAMP
MASH - RED WINE & PORT REDUCTION (GF)

7.5

FLORIANAS FISH CAKE - SAUCE TARTAR

7.5

PATATAS BRAVAS - POMODORO - GARLIC
ALIOLI (V) (GF)

7

CONFIT CHICKEN WINGS - SRIRACHA - LIME

7

CONFIT CHICKEN WINGS - BBQ

7

SOURDOUGH GARLIC AND HERB BREAD (V)

6

SOURDOUGH GARLIC AND HERB BREAD WITH
CHEESE (V)

6.5

GAMBAS PIL PIL - CHILLI - GARLIC

8

BLACK PEA HUMMUS - PITTA (V)

5.5

CAULIFLOWER FRITTERS - CURRIED MAYO
(V) (VE)

5

ROASTED HERITAGE CARROTS - HAZELNUT
DUKKAH (V) (VE) (GF)

6

ARANCHINI - MOZZARELLA - POMODORO (V)

7.5

GARLIC AND ROSEMARY BAKED CEMBERT
TO SHARE, SOURDOUGH (V)

13

VEGAN POTATO CAKES - POMODORO (VE)

6

VEGAN GNOCCHI - PESTO - ROASTED
TOMATO (VE)

6

MIXED PITTED OLIVES (V) (VE) (GF)

4.5



HEAD CHEF
SHANE WHITAKER

Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

(VE) - VEGAN (V) - VEGETARIAN (GF) - GLUTEN FREE