



Bar plates
All £5.00 each

Char broccoli & roasted pepper quiche, basil pesto (V,N,G,E) | Vegetable spring rolls (V,E,G)
Prosciutto wrapped smoked cheese, cranberry sauce (MK) | Scampi (G,MK,E,F)
Honey glazed chorizo (MK) | Lamb koftas, mint yoghurt (MK) | Tomato & basil arancini (V, MK, N,E)
Nibbles: nuts (G,P)& olives £3 per bowl, hummus & toasted pitta (G,SS) £3

Mains
All £12 each

Smashed avocado + poached egg (F,V,G,MK,E)
*toasted muffin, crème fraiche + rocket, spring onion + tomato salsa
with smoked salmon*

Sweet potato & kale frittata (V,MK,E)
seasonal roasted vegetables and salad

Satay chicken salad (MK,G,SS,P,F,C,N)
sesame mustard dressing, roasted squash

Opus fish & chips (G,MK,E,F)
bread crumbed, crushed peas

BBC ciabatta sandwich (G,MK,SS)
*Bacon, brie, cranberry
served with sweet potato fries or fat chips*

100% British dry aged beef burger (G,MK,E)
toasted brioche bun, lettuce, tomato, cheese and bacon

Beetroot barley risotto (V,G,MK,N)
roasted squash, basil pesto, goats cheese log

On the side £3.50
fat chips or sweet potato fries

Check the specials board for today's specials

MD – MUSTARD, E – EGGS, SP – SULPHATES, N – NUTS, G – GLUTEN, MK – MILK, F – FISH, CY – CELERY
SS – SESAME SEEDS, C – CRUSTACEANS, M – MOLLUSCS, S – SOYBEANS, P – PEANUTS, L – LUPIN
V – VEGETARIAN

Please advise your server of any allergies/ dietary requirements before ordering.

BAR OPUS

White Wine

Pez de Rio Macabeo Sauvignon, Spain
£5.00 (175ml) | £20.00 (bottle)

The Wine-Farer Series, Chenin, S.A
£6.00 (175ml) | £24.00 (bottle)

Chardonnay, Domaine la Croix Belle,
France
£6.75 (175ml) | £27.00 (bottle)

Riff Pinot Grigio delle Venezie, Italy
| £29.00 (bottle)

Domingo Martin Albarino, Spain
| £32.00 (bottle)

Huia Sauvignon Blanc, New Zealand
| £36.00 (bottle)

Rose wine

Pez de Rio Garnacha Syrah, Spain
£5.00 (175ml) | £20.00 (bottle)

Le Versant, Grenache Rose, France
£7.25 (175ml) | £29.00 (bottle)

Red Wine

Pez de Rio Tempranillo Merlot,
£5.00 (175ml) | £20.00 (bottle)

Lorosco Reserva Carmenera, Chile
£6.00 (175ml) | £24.00 (bottle)

Malbec de L'hospitalet, France
£7.00 (175ml) | £27.50 (bottle)

Lagrimas de Graciano Rioja, Spain
| £30.00 (bottle)

Little Yering Pinot Noir, Australia
£33.00 (bottle)

Tomas Cuisine Vilosell, Spain
| £38.00 (bottle)

Sparkling Wines and Champagne

Vaporetto, Extra Seco NV, Italy
£6.50 (125ml) | £32.00 (bottle)

Taittinger Brut Reserve
£9.00 (125ml) | £55.00 (bottle)

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