

FOOD MENU



NIBBLES

- Marinated olives (vg) 233 kcal 5
- Truffle mixed nuts (v) 954 kcal 5
- Smoked salmon blinis 128 kcal 10
Crème fraiche
- Buttermilk fried chicken 840 kcal 11
Spicy mayo
- Sausage Roll 734 kcal 7
Mustard relish
- Crispy fried squid 1011 kcal 10
Spicy mayonnaise
- Mushroom and truffle arancini 919 kcal 10
Truffle mayo
- Aubergine croquettes (v) 156 kcal 9
Sundried tomato mayo

LOADED CHIPS

- Triple cooked chips (vg) 595 kcal 6
- Truffle & Parmesan triple cooked chips (v) 885 kcal 12
- Crispy potato gratin chips, chive sour cream (v) 402 kcal 8
- Triple cooked chips, four cheeses sauce, jalapeno (v) 835 kcal 9
- Triple cooked chips, chive sour cream, bacon 785 kcal 9

SHARING PLATTERS

- OLD BENGAL PLATTER 4185 kcal
Beef sliders, sausage roll, scotch egg, buttermilk fried chicken, mushroom and truffle arancini 50
- FISH MARKET PLATTER 2343 kcal
Smoked salmon blinis, crispy fried squid, salt cod croquettes, aubergine croquettes, triple cooked chips 40
- Carlingford oysters 403 kcal
Shallots vinegar, lemon, tabasco
1 for 4/ 6 for 21/ 12 for 40

MAINS

- ABERDEEN ANGUS BEEF BURGER 757 kcal
cheddar cheese, onion ring, relish 17
- BUTTERMILK CHICKEN BURGER 661 kcal
Lettuce, burger relish, Cajun mayo 15
- RUMP STEAK 791 kcal
250g 14 day aged. Essex 29
- HOUSE MADE POTATO GNOCCHI 671 kcal
Young vegetables, confit tomatoes, pesto (v) 22

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

V – vegetarian, VG –vegan. Adults need around 2000 kcal a day. A 13.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.