

SEASONAL BISTRO, BAR & CAFE  
*Brought to you by the* LONELY BOY TEAM

## SNACKS

HOUSE BREAD WITH CHOICE OF AIOLI OR MEDITERRANEAN DIPPING OIL V/VE	4.5
GORDAL OLIVES, SWEET PICKLED CHILLI VE/GF	5
SMOKED ALMONDS VE/GF	4.5
MARINATED ANCHOVIES, OLIVE OIL, PARSLEY GF	7

## KITCHEN

FRIED SKIN ON POTATOES, SPICED TOMATO & GARLIC AIOLI VE/GF	8
6OZ STEAK, TARRAGON, MUSHROOM & TRUFFLE OR GARLIC & CHILLI BUTTER GF	15.5
FRIED AUBERGINE, PINE NUTS, HONEY GF/V	9
CHORIZO PICANTE, RED WINE, GARLIC & BAY GF	10
ROASTED CARROTS, CUMIN, SPICY HONEY, WHIPPED RICOTTA GF/V	12.5
FENNEL, APPLE, MANCHEGO, DILL & CORNICHON DRESSING GF/V	11
ROSEMARY & GARLIC LAMB RIBS, WILD GARLIC, FETA & WALNUT PESTO	14
BEETROOT, BLOOD ORANGE & GOATS CHEESE SALAD V	12.50
TIGER PRAWNS, SQUID WITH GARLIC, WHITE WINE & N'DUJA TOMATO SAUCE	16
HOUSE SALAD VE/GF	5.5
ENGLISH ASPARAGUS, CRUSHED JERSEY ROYALS, CORNICHON & CAPER AIOLI, QUAIL EGGS	16
DRESSED CRAB, EGG MIMOSA, BROWN MEAT MAYONNAISE, PICKLES & TOASTED SOURDOUGH	18
PIL-PIL CRISPY COD PIECES, LEMON AIOLI	16

## DESSERT

CHOCOLATE TORTE, CLOTTED CREAM	9.5
WHITE CHOCOLATE BURNT BASQUE CHEESECAKE, CHERRIES GF	9.5

V = VEGETARIAN  
VE = VEGAN  
GF = GLUTEN FREE

PLEASE LET US KNOW IF YOU HAVE ANY  
ALLERGIES BEFORE PLACING AN  
ORDER