

FOOD.

KITCHEN
DI-SA
17 - 22:00

BAR SNACKS.

Crisps. v	2.5
Pork Scratchings.	3
Almonds. 9 v	3
Nocellara Olives. v	4.5

Ask at the bar for details & more snacks!

HOT SNACKS.

Potato Pops. <small>with Mayo</small> 2, 6, 8	5.5
Patatas Bravas. <small>with Salsa</small> v	6
Bitterballen. <small>with Mustard</small> 2, 3, 6, 8, 13	7.5
Baked Chorizo.	7

TAPAS.

Small plates, ideal for sharing and perfect next to a beer or wine. As a 'starter' we recommend 1 each. If you're sticking to Tapas, then aim for 4 between 2 people. All dishes are served with a garnish of mixed house pickles⁽⁸⁾ and warm House bread.⁽²⁾

Burrata & Cherry Tomatoes. 6	8	Gouda & Salami 6	7.5
Selection of Cheeses. 6	8	Vegan Feta, Tomatoes, & Rocket. v	7.5
Baked Camembert. 6	7.5	Ajvar, Hummus & Tapenade. 12 v	6.5
Cured Meats.	7.5	Marinated Peppers. v	6.5

| 4 FOR €25 |

GRILLED SANDWICHES.

THE BBC. Smoked Bacon, Brie & Cranberry Sauce. 2, 6	10	THE 'OG'. Cheddar Cheese, Caramelised Onion, Dijon Mustard. 2, 6, 8	10
THE BIRD. Chicken Breast, Grated Mozzarella, House Pesto. 2, 6	10	THE VEGAN. v Vegan 'Feta', Marinated Peppers, Harissa. 2, 8	10
THE LIMBURGER. Prosciutto, Limburger Cheese & Onion Chutney 2, 6	12	All sandwiches are made with whole-grain bread, and served with crisps and a pickle. Cutlery not advised!	

ALLERGENS: 1 Celery, 2 Gluten, 3 Eggs, 4 Fish, 5 Lupin, 6 Milk & Dairy, 7 Mollusks, 8 Mustard, 9 Nuts, 10 Peanuts, 11 Crustaceans, 12 Sesame, 13 Soy, 14 Sulfur