

Marinated Nocellara olives VE £4.5 Smoked almonds VE £4.5 House bread & salted English butter V £5.5

SMALL PLATES

Triple cooked chips, Maldon rock salt, Twineham grange cheese £8.5

Padron peppers, Twineham Grange Parmesan, garlic oil, Maldon salt V£11.5

28 day aged beef sliders, Cave-aged cheddar, pickle, club sauce, french fries £15.5

Crispy tempura prawns, spicy cocktail sauce £17.5

Corn tostadas, whipped hummus, Kalamata olives, crumbled feta, sumac V£12

Tuna tacos, avocado, wasabi mayonnaise £16.5

Charcuterie plate, pickles, grilled focaccia £22

Korean fried chicken, spicy gochujang sauce £12.5

SALADS

108 Caesar, rosemary croutons, Parmesan, anchovy dressing £16.5 Superfood spinach salad, tenderstem broccoli, edamame, chia, sesame, chilli VE £18.5

Asian smacked cucumber & charred tender stem broccoli salad, chilli, sesame, soy V/VE £16.5

Add: grilled chicken \$8 | avocado \$3.5 | trio of Tiger prawns \$10

SANDWICHES

Classic club sandwich £20

Caprese ciabatta, tomato, mozzarella, rocket salad, pesto dressing V £19.5 Chargrilled Hereford Ribeye ciabatta, caramelised onions, rocket, Stilton £24 Dry-aged beef burger, Cave-aged cheddar, club sauce, sesame brioche, fries £23.5 Add: Crispy bacon £2



V Vegetarian | VE Vegan | V/VE Vegan upon request

Some menu items may contain allergens or intolerances, for further details please ask your server. All prices inclusive of VAT. Some cheeses may be unpasteurized. A discretionary service charge of 12.5% will be added to your bill. We kindly ask that guests do not use laptops in The Cocktail Bar from 5pm.