

the
**GIN
PALACE
& COCKTAIL BAR**

NIBBLES

- Rustic Baguette** £6
Herb butter (V)
- Lemon Marinated Olives** £5
Mediterranean olives with preserved lemon (VG)
- Rose Harissa Nuts** £5
Roasted mixed nuts coated in spiced rose harissa (VG)
- Parmesan Truffle Chips** £7
Fries with Parmesan and truffle oil (V)

SHARING PLATTERS

- Charcuterie & Artisan Cheese Board** £20
A selection of cured meats, artisan cheeses, olives, chutneys and sourdough
- Mediterranean Mezze Platter** £24
Lamb kofta, grilled chicken skewers, halloumi, hummus, baba ghanoush and flatbread

HOT STARTERS

- Crispy Calamari** £9
Smoked paprika aioli
- Confit Chicken & Wild Mushroom Croquette** £11
Croquette with shredded chicken, mushrooms and Dijon mustard cream

COLD STARTERS

- Chicken & Leek Terrine** £11
Terrine served with plum chutney and ciabatta crisps
- Cured Salmon Gravlax** £12
Dill and citrus cured salmon, mustard crème fraîche and pickled cucumber
- Artisan Cheese Selection** £12
A curated selection of British and European cheeses with celery, grapes, crackers and house chutney (V)

(V) - Vegetarian (VG) - Vegan

Kindly note that our kitchen is not allergen-free. As such, we cannot guarantee meals to be free of allergens, and we therefore advise guests with severe allergies to assess their own level of risk before consuming items from our menu. A full list of allergens is available on request. Please speak to a staff member about your requirements before ordering. All prices include VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.