



PLATTER MENU

48 hours advanced noticed required for all platter menu orders

ANTIPASTI BOARDS - each board serves 3 to 4 people

Selection of cured meats, sourdough bread, cornichons, pickled onions	14.5
Selection of British cheeses, sourdough bread, chutney, grapes	13.5
Mixed board of cured meats and cheeses - as above	14.0

WINGS - 25 pieces per platter

Chicken wings, frank's hot sauce, celery, blue cheese sauce (ng)	26.0
Sticky Asian chicken wings, spring onions, sesame seeds, chillies	26.0
Chicken wings in homemade bbq sauce (ng)	26.0

BURGER SLIDERS - 9 sliders per platter

Cheeseburger lettuce, pickles, mustard, ketchup	28.0
Plant based burger, cheese, lettuce, pickles, mustard, ketchup (v)	26.0

SEAFOOD PLATTERS - each platter serves 3 to 4 people

Beer battered line-caught cod goujons, tartare	27.0
Salt & pepper squid, chilli and spring onion, aioli	27.5

GYOZA - 20 dumplings per platter - all served with a soy and chilli dipping sauce

Duck gyoza	23.5
Mixed vegetable gyoza (v)	22.5
Prawn and crab gyoza	24.5
Chicken and chive gyoza	24.0

DESSERT - serves ten to twelve people

Whole Chocolate tart in a date and mixed nut case (vg) (ng)	37.0
Homemade whole vanilla cheesecake with a berry puree (v)	37.0