

SILK & GRAIN

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BAR SNACK MENU

SNACKS

Mixed Pitted Olives	4
Beer-Braised Bunny 'Sausage' Rolls Dijon mustard	7
Potato Skins Gruyere & smoked bacon, spinach & artichoke dip	6
Devilled Whitebait & Squid Tartare sauce	6
Bone Marrow & Olive Tapenade Sourdough	5
Clonakilty Black Pudding Scotch'd Quail's Eggs Plum and apple chutney	7
Braised Ox Cheek Smoked paprika aioli	7
Chicken Wings Hot pepper sauce	6
Maldon Oysters of the Day Lemon, Tabasco & aged mignonette	6 for 13

CHIPS

Skin-on skinny fries with truffled Parmesan	4.5
Sweet potato fries with caramel salt	4.5
Rustic chips with cracked sea salt	4.5

SHARING BOARDS & PANS

Focaccia Board

8

Sea salt & rosemary foccacia with butter & oil

The folks at Trealy Farm make the best artisan charcuterie in the land, keeping only free range, traditional breeds of British animals, whilst the renowned Neal's Yard Group know a few things about where to find only the finest English cheese

Trealy Farm Charcuterie Board

20

A selection of British charcuterie from the UK's leading artisan producer served with sourdough, house pickles & chutney

English Cheese Selection Board

20

A selection of fine English Cheeses served with house pickles, chutney & oatcakes

Meat & Cheese

20

A selection of British charcuterie & cheese with sourdough, pickles & chutney

Our master butcher, John Gilmour, has selected the perfect steaks & sausages for you to enjoy while spending time at the bar

Steak Sharing Board

22

Hanger, Flank, and Iron steaks with sourdough & mustards

Sausage Pan

20

Selection of free range sausages with sourdough & mustards

Please inform your server if you have any food allergies. Please note a discretionary 10% service charge will be added to all tables. All prices are inclusive of VAT.

Fancy a barrel to call your own?
Speak to one of the staff to find
out more about our Barrel Club
..... sshhhh!

