

# SESSIONS

**MONDAY - SUNDAY 4 - 7PM**

Choose four small plates for £20 and pair with happy hour wine or beer

## SMALL PLATES

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### **Crispy Tofu (VE)**

Crispy tofu tossed in soy maple with ssamjang aioli

### **Crispy Fried Okra (VE)**

Marinated crispy fried okra

### **Smashed Potatoes (VE)**

Topped with Korean seasoning and sesame dressing

### **Atom**

Turkish pulled yoghurt, brown butter, blanched chillies, pul biber, bread

### **Crispy Chicken**

Thigh pieces tossed in maple soy with curry mayo

### **Fried Calamari**

Lightly dusted calamari, pul biber, crispy fried herbs with lemon and garlic dip

## HAPPY HOUR DRINKS

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### **WHITE**

#### **Sauvignon Blanc, Domaine Guy Allion**

Loire, France 12%

**£15.00 (500ml)**

### **RED**

#### **Les Galet, Vignerons D'Estezargues**

Rhone, France 14%

**£15.00 (500ml)**

### **SPARKLING**

#### **Cava 'Brut Nature', Pago de Tharsys**

Requena, Spain, 11.5%

**£5.00 (125ml)**

#### **Tule Bianco, Cattaratto (Unfiltered)**

Sicily, Italy 12%

**£5.00 (175ml)**

#### **Caminante Tempranillo, Vina Albergada**

Alavesa, Spain 13%

**£5.00 (175ml)**

### **BEER**

#### **Sessions Craft Lager**

4.5%

**£4.00**