



RABBLE

BAR BITES

TANK BEER BATTERED BUBBLE PRAWNS with nori seaweed, brown crab mayo & lemon	10.95
ROASTED RED PEPPER & LEMON HOUMOUS with chargrilled flatbread (vg)	6.95
MINI ROAST HOT CHORIZO with red wine & fresh baked bread	8.45
JOSPER FIRED GOATS CHEESE, TRUFFLE, HONEY & THYME with sourdough crisps (v)	7.95
HALLOUMI FRIES with chipotle mayo (v)	7.25
CRISPY BUTTERMILK CHICKEN BITES with chimichurri mayo	7.50

SKINNY FRIES (vg) BEEF DRIPPING CHIPS SALT & CHILLI FRIES (vg)	4.95 5.95 5.95
PICANTE GORDAL OLIVES (vg)	6.25
CAULIFLOWER PAKORAS with mint yoghurt, chilli & spring onion (vg)	5.95
CEDAR BAKED SLOW COOKED BEAN NACHOS with marinated red pepper, guacamole & mozzarella (v)	9.95
ITALIAN CHARCUTERIE PLATTER Italian cheese & charcuterie Mortadella, Milano salami, parma ham, Gorgonzola, buffalo mozzarella, picante gordal olives, pickles, bread sticks, breads, balsamic & olive oil	28.95

Please inform your waiter of any food allergies or dietary requirements you may have. Allergy information is available for each dish on our menu which can be obtained by asking a member of staff. We cannot guarantee that there will not be traces of other products due to the nature of our production area. Please note that we add a discretionary 12.5% service charge to all bills. 100% of all service charge goes to our staff. (V) = vegetarian (VG) = vegan