

BTM EVENING FOOD

Olives - 4 (vg)

Olives & Pickles - 4.50 (vg)

Smoked Paprika Almonds - 4 (vg)

Wildfarmed Sourdough Bread olive oil, balsamic, butter - 5 (g/vgo)

SMALL PLATES

Coconut Crusted Prawns with chilli & lime dip - 12 (g)

Padron Peppers olive oil & sea salt, with aioli- 7 (vg)

Nacho Plate with mozzarella, salsa, guacamole, jalapeños - 10 (gfo/vgo)

Spicy Sriracha Chicken in crunchy buttermilk coating,
with pink pickled onion, sriracha mayo & sesame - 8.50 (veggie available) (g)

Homemade Houmous with crudité & bread - 7.50 (vg/gfo)

SHARING PLATES

Italian Burrata - avocado, tomatoes, rocket, basil oil,
balsamic glaze, seeds - 14

Cheese & Charcuterie Board - 2 cheeses, 2 charcuterie
with crackers, chutney & pickles - 16 for 2 / 30 for 4 (gfo)

Favourites Graze Board - House houmous, Black Bomber cheddar, charcuterie,
olives, sun-dried tomatoes, paprika almonds, crudité - 30 (2-4 people) (gfo)

FRIES

Skinny Fries - 6 (vg)

Parmesan & Truffle - 7.50 (v)

(cooked in our airfryer so will be min 15/20 minutes- more in busy times)

Everything is prepared fresh in a small kitchen. please bear with us if something is no longer available or there's a longer wait.

gfo= gluten-free option, g=gluten, vgo= vegan option, v= veggie, vg= vegan. Please be aware not all allergens are listed. Please ask to see our allergen matrix for all allergens. If you have any allergies please make our staff aware. Please note there may be traces of nuts, gluten & other allergens in our kitchen. A 12.5% optional service charge is added to the bill.