

MENU

NIBBLES, PLATES & SHARERS

(Our Menu is served for the table, we encourage you
to order as one, if possible...)

Served Wed - Sat 5.30pm-9.30pm

NIBBLES

h&b Marinated Olives <i>(ve)</i>	4
House Bread, Olive Oil, Sea Salt <i>(ve)</i>	4
Proscuitto, Olive Oil	7

PLATES

Shredded Duck, Golden Beetroot, Almond & Watercress Salad <i>(gf)</i>	7.5
Burrata, Sweet Courgette, Basil Oil <i>(v,gf)</i>	8
King Prawn Skewers, Mango & Lime <i>(gf)</i>	9
House Cut Steak, Fried Egg, Fermented Chilli <i>(gf)</i>	17
Fresh Market Fish Taco's, Tomato Concasse <i>(gf)</i>	12
12hr Beef Short Rib, Bourbon & Honey Glaze <i>(gf)</i>	13
Pulled Jackfruit, Aubergine & Butter Bean Jambalaya <i>(ve,gf)</i>	6
Wild Mushroom Mac'n'Cheese - Three Cheese Bechemal <i>(v)</i>	7
Rocket, Clemetine, Palm Heart, Balsamic Truffle & Parmesan Chips <i>(ve)</i>	4.5

SWEET TREATS

Box of Doughnuts, Homemade Sauces	6
h&b Chocolate & Peanut Butter Mousse <i>(ve)</i>	6



MENU

BRUNCH

Thurs - Sun 11am-2.30pm

- House Cut Steak, Red Onion
Marmalade, Crispy Poached Egg,
Assembly Bakery Sourdough 16
- Salted Waffle, Confit Duck Leg, Fried
Duck Egg, Sticky Plum Sauce 15
- Pulled Jackfruit, Aubergine & Butter
Bean Jambalaya *(ve,gf)* 8
- Clifton Seafood Market Fish Tacos *(gf)* 12
- Burrata, Golden Beetroot, Watercress,
Fermented Chilli, Assembly Sourdough 9
(v)
- Proscuttio, Saffron Poached Eggs, Basil
Oil, Assembly Sourdough 10
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SWEET TREATS

- h&b Chocolate & Peanut Butter
Mousse *(ve)* 6
- Box of Doughnuts, Homemade Sauces 6
- House Waffles, Vanilla Ice Cream,
Berries, Maple 6

