



The BAKEHOUSE

FRIDAY AND SATURDAY NIGHTS – ‘PLATES BY BAKEHOUSE’

BURNT BREAD SOUR DOUGH – £4

MARMITE BUTTER, OIL, BALSAMIC

BLOODY MARY BURNT HERITAGE TOMATOES - £7

FRESH LABNEH, TORN BURRATA MICRO BASIL OIL

BBQ KING PRAWNS - £10

PARSLEY GREMOLATA

HUMMUS - £6

CLARIFIED NDUJA BUTTER, ARTISAN FRENCH STICK

BOLO DO CACO - £8

WHIPPED GOATS' CHEESE, SWEET CHILI SAUCE

CRISPY HASH BROWN SCRAPS - £7

TRUFFLE MAYO, PARSLEY

SALT BEEF CROQUETTE - £9

STICKY RED CABBAGE, FRENCH'S MUSTARD, GHERKINS, DEEP RED WINE GRAVY

BBQ IBERICO PORK CHOP - £17

LEMON, SALT, OREGANO

BBQ LEMON SOLE - £16

CAPER MEUNIERE SAUCE

RIBEYE STEAK - £18

CHIMICHURRI

SUPER SHOOT SALAD - £5

CITRUS, SEEDS

SKIN ON FIRES - £5

PARMESAN CLOUD, TRUFFLE OIL

DESSERT - £6

VANILLA BASQUE CHEESE CAKE - WARM VICTORIA PLUMB COMPOTE

*AS MUCH AS WE LIKE GIVING MOUTH TO MOUTH, PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES