



THURSDAY LATES

SUMMER GRAZING MENU

SERVED 5-8PM

Our grazing plates are a perfect accompaniment to a chilled drink and are great to put on the table to share for a relaxing evening in the gallery or courtyard.

THE REMBRANDT

Kiln hot smoked salmon with chilli and orange dressing, crispy fried whitebait, tempura king prawns, tartare sauce
£9.5

THE VAN GOGH

Dip selection of hummus, baba ghanoush and a roasted red pepper, tomato and aubergine
£8

THE RAPHAEL

Camembert topped with balsamic marinated tomatoes, with chilli jam
£10

THE CONSTABLE

Selection of cured tapas meats, sliced piquillo peppers, chimichurri dip
£9

All grazing plates are served with warm pitta bread

EXTRAS

Marinated olives - £3
Warm falafel - £4
Pepperdews stuffed with cream cheese - £3.5
Basket of Pitta - £2