



Macros, calories
& allergens

GORDON BENNETT

bar + kitchen

Tues – Sat evening 5-9.00pm ---Sat & Sun lunch from 1pm

Breakfast menu Sat & Sun from 9am

Welcome to our Autumn Tapas menu -We recommend 2/3 dishes per person

Nibbles

Fresh olives, basil & garlic 3.25 High & fast Padron peppers 3.25

V & Ve

Tender stem broccoli pan fried, bocconcini & pine nuts 5.85

Flat breads, hummus, baba ghanoush, feta & Greek yoghurt spread 6.00

Intense Harissa spiced patatas bravas, aioli 5.00 **Ve**

Grilled halloumi, chilli oil, coriander, sesame seed 6.00

Grilled Aubergine "bruschetta" bake, crumbled feta, red & yellow cherry tomato, basil, garlic 6.50

Sea

Indian spiced whitebait 6.00

Beer battered soft shelled crab, pickled Asian slaw 8.25

Chilli, salt & pepper Japonica baby squid 6.00

Filo wrapped prawns 6.00

Crayfish, avocado & coriander escabeche 7.00

Land

5 spiced duck croquettes, plum sauce 6.00

Trio of mini burger sliders –

Beef w/ bacon and cheddar, Pork & stilton, buttermilk chicken w/ chorizo & avocado 9.00

Caribbean smoked jerked Pork belly bites, jalapeno slaw 7.00

Sweet and sticky medium rare Bavette steak bulgogi 7.00

Southern fried buttermilk chicken Tacos, creamed sweetcorn 6.50

Sides

High & fast Padron peppers 3.25

Seasoned skin on skinny chips 3.50

Sweet potato fries w/ honey mustard mayo 3.75

Dessert

Trio of mini desserts

Orange Chocolate Pots, Pomegranate crème brulee, Christmas pudding with brandy cream £5.50

Selection of Jude's ice cream £1.60 per scoop

Salted caramel, vanilla pod, chocolate

Children - we all love your kids, but we must ask you to keep them seated for now.

Well behaved Dogs are welcome, please keep your pooch by your table

Service is not included on the bill; gratuities are evenly distributed between all our staff

Under 12's welcome until 7pm