



Macros & Allergens

GORDON BENNETT

bar + kitchen

Welcome to our Spring Tapas menu

We recommend 2/3 dishes each

V & Ve

- High & fast Padron peppers 3.25
- Flat breads, hummus, Aubergine & red pepper, Tzatziki 6.00
- Intense Harissa spiced patatas bravas, aioli 5.00 **Ve**
- Halloumi fries, spiced yogurt dip 6.50
- Seasonal greens, parmesan shavings, pine nuts, lemon 7

Sea

- Sriracha king prawns, mango salsa 6.50
- Sauteed Japonica baby squid in lemon, chili & garlic 5.50
- Beer battered soft shelled crab, pickled Asian slaw 8.25
- Cod fingers w lemon caper mayo 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
- Smoked pork bulgogi w cucumber salad 7.00
- Southern fried buttermilk chicken Tacos, guacamole 7
- British Beef Burger, mature cheddar, Brioche bun, skin on skinny chips 11.50

Sides

- High & fast Padron peppers 3.25
- Skin on skinny chips 3.50
- Sweet potato fries 3.75

Dessert

- Trio of mini desserts
Baileys Chocolate Pot, lemon posset, mango panacotta 5.50

Selection of Jude's Vegan ice cream £1.60 per scoop

Salted caramel, vanilla pod, chocolate, Lemon sorbet

Children - we all love your kids, but we must ask you to keep them seated for now.
Well behaved Dogs are very welcome, please keep your pooch by your table

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