## LObby Bar

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## Monday – Friday

Homemade Soup of the Day Served with Hastings Stout & Treacle Wheaten Bread	£7
Olives Nocerella Olives	£5
<b>Feta Fritters</b> Fried, Hot Honey	£6
Warm Bread Selection Rosemary & Sea Salt, Black Olive Tapenade, Chive Butter, Maldon	£8
Smoked Bacon & Haddock Chowder Accompanied by Wheaten Bread	£11
<b>Croque Monsieur</b> Grants Ham, Mature Cheddar, Mornay Sauce, Parmesan	£13
Kale and Bresaola Salad Endive, Chicory, Pickled Walnut, Parmesan Dressing	£12
Caprese Salad Heritage Tomato, Fresh Basil, Mozzarella, Olive Oil, Balsamic	£11
<b>Fritto Misto</b> Squid, Tiger Prawns, Cod, Courgette, Lemon, Nduja Aioli	£15
<b>Churros</b> Milk Chocolate Sauce, Muine Glas Vanilla Bourbon Ice Cream	£9
SIDES	
Triple Cooked Chips Seasonal Vegetables TO SHARE	£5 each/ £8 for two
Cured Meat Platter	£21
Coppa, Bresaola, Fennel Salami, Ballylisk Brie, Roasted Fig Chutney	LLI
Taste the Island Cheese Slate Served with Crackers & Erin Grove Spiced Apple Chutney	£16

## Food Allergies & Intolerances

When making your order, please speak to our staff about the ingredients in your meal. Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredient used. We offer gluten sensitive options but do not operate in a fully gluten free kitchen.