

Polidor

BAR SNACKS

Gordal olives (ve.gf)£5.00 Smoked Almonds (ve.)£5 Guindilla peppers (ve, gf)£4.50

NIBBLES

padron peppers (ve. gf) £6

Hand cut chips with house salt, spicy tomato, garlic aioli (ve.) £5.50

Truffle and parmesan fries (V) £5.50

Warm Focaccia, Extra virgin olive oil, aged balsamic, rosemary and sea salt (v) (Ve) £5.50

Zucchini fritti with Spicy garlic aioli (ve.) £6.50

PESCE

Boquerones with lemon, paprika £7

Chilli and garlic King prawns in N'duja and red pepper cream sauce £10

Calamari fritti with Aleppo aioli £8.50

Seabass with crispy new potato, confit tomato and Rose harissa £10.50

Fritto misto – fried king prawns, seabass and calamari served with chunky tartare sauce
£14pp (minimum 2 people)

CARNE

Confit duck bruschetta with Romesco sauce, roasted pistachio £10

Buttermilk chicken tenders with hot honey, turmeric and dill pickles £8.50

Bavette steak with burnt shallot puree, crispy shallots £13

Lamb Polpetta, spiced tomato and mint yoghurt £9

Charcuterie board – mortadella, salami, chorizo, mozzarella, Manchego, aged gouda,
olives and crustini £12.75pp (minimum 2 people)

VEGETARIAN

Whipped goats cheese – Honey, thyme, Red onion marmalad, Served with warm focaccia. £7.50

Muhammara- roasted red pepper, pomegranate, and walnuts, Served with warm focaccia (ve)
£6.50

Hummus – Garlic, cumin, pine nuts, pomegranate. Served with warm pitta (ve.)£5.50

Heritage carrots and chemoulah whipped feta – rose harrisa, crispy shallots £8

Roasted halloumi with wilted greens and chilli chutney £8.50

Creamy garlic mushrooms with tarragon and parmesan, Served on toasted focaccia £7.50

Caprese salad – mozzarella, red onion, heirloom tomato, basil £7.50

Mediterranean salad – tomato, cucumber, red onion, mint, parsley, lemon, black olives and feta
£6.50