


EVENING MENU | HUNGRY ENGINEERS MAKE FOR SLOPPY MISTAKES

BAR SNACKS

Gordal olives	VG GF 90 kcal £5
Feta stuffed peppers	V GF 324 kcal £6.5
Toasted pitta & crudites <i>served with houmous & tzatziki</i>	V 527 kcal £7
Warm garlic & rosemary focaccia, with Felino salami <i>served with garlic aioli and balsamic & oil</i>	455 kcal £9
Spiced tortillas <i>served with smashed guacamole</i>	VG 572 kcal £8
Super cheesy twists <i>served with sweet chilli jam</i>	V 592 kcal £9 for two

NUTS & CRISPS

Rosemary mixed nuts	VG GF 540 kcal £5.5
Roasted almond	VG GF 476 kcal £5.5
Salted peanuts	VG GF 497 kcal £5.5
Black truffle or lightly salted crisps	VG GF 212 kcal £3

HOT BITES

Handcrafted in our kitchen | All hot dishes include six pieces

Roasted beetroot cakes <i>served with houmous</i>	VG GF 268 kcal £8.5
Leek & mozzarella arancini <i>served with arrabbiata sauce</i>	V 443 kcal £9.5
Chorizo & sultana sausage rolls <i>served with tomato ketchup</i>	557 kcal £10.5
Haddock croquettes <i>served with tartare sauce</i>	P 435 kcal £11

SWEETS

Carrot cake <i>served with crème fraîche</i>	V 387 kcal £4
Chocolate brownie <i>served with vanilla ice cream</i>	V 367 kcal £6



**CONTROL
ROOM**