



BRIT BAR

OLD WORLD DRINKS AND CONVERSATIONS.

BITS AND BOBS

Scotch Egg 370

With black pudding, apple & radish slaw, mustard aioli

Beef Short-Rib Croquettes 540

With chimichurri aioli

Triple-Cooked Chips 220

With béarnaise sauce

The Service 1921 Prawn Cocktail 520

With avocado, roe, baby gem lettuce

Roasted Bone Marrow 420

With toasted sourdough, onion & bacon jam, chimichurri

Chicken "Wings" 360

Buffalo style with ranch dressing

Oysters 900

Half a dozen with apple & shallot mignonette

Wagyu Sliders 520

With bacon, Gruyere, truffle, pickles

Cheese & Charcuterie Platter 690

Serrano ham, salami Napoli, mortadella with truffle, Gorgonzola, Brie de Meaux, Tomme de Savoie, crackers, dried fruit, pickles

BIGGER PLATES

Served with our signature triple-cooked chips

Angus Steak & Stout Pie 580

With bone marrow gravy

Free-Range Chicken, Ham & Leek Pie 580

With chicken gravy

Brit Bar Burger 690

With bacon, Cheddar, fried egg, aioli

Beer-Battered Cod 690

With tartar sauce, lemon

Dry-Aged Ribeye 1,650

350 g with chimichurri or béarnaise sauce



DESSERT

Chocolate & Hazelnut 340

Valrhona chocolate fondant with hazelnut ice-cream, candied hazelnuts

Mango Mess 320

Seasonal mango, meringue, creme patissiere, whipped cream, sorbet

Gelato 140

Milk chocolate, salted caramel, hazelnut, vanilla bean, Chiang Mai strawberry

Sorbet 140

Mango, raspberry, young coconut, yuzu, rhubarb

