

	Black and green Amfissa olives 3.50 Padron peppers, Hill Farm rapeseed oil, sea salt 5 Smoked mackerel pate, pickled radishes, sourdough 6.5 Socca, grilled marinated butternut, cavolo nero, pomegranate and pistachio dukkah 6.5 Deep fried lamb cutlet, blackened broccoli, toasted almonds, fennel mayonnaise 8 Burrata, roasted golden beetroot, lemon thyme 7.5 Fritto misto – crispy squid, prawns, cod cheeks & wild garlic aioli 8	SNACKS	
MAINS	Chargrilled corn-fed chicken breast, Devon chilli harif, mograbiah, almonds, yoghurt 13 Pomegranate glazed salmon, freekeh, burnt clementine, herb labneh 14 Seabass fillet, cauliflower puree, crispy Bath chaps, girolles, lemon parsley sauce 15.5 Portobello mushroom, wild rice, grilled squash, confit garlic, almond ricotta 12 Braised pork cheeks, celeriac dauphinoise, wilted chard, pickled apple 16.50 200g Cotswold sirloin steak, rainbow chard, fried egg, anchovy sauce, fried potatoes 18		
HEIST BANK	<div style="display: flex; justify-content: space-between;"> <div style="width: 30%;"> <h2 style="margin: 0;">PIZZA</h2> </div> <div style="width: 65%;"> <p style="font-size: 0.8em; margin: 0;">We make our pizza dough daily in house using fresh yeast, Italian pizza flour and good olive oil from Greg at Isle of Olive on Broadway Market. We bake our pizzas in our woodfired oven to produce a crispy, light and complex base.</p> </div> </div> <ul style="list-style-type: none"> San Marzano tomato, fior di latte, basil T 8 Woodland mushrooms, fontina, roast new season garlic W 10 Cavolo nero, speck, buffalo ricotta W 11 Bath chaps, Isle of White blue cheese, sweet and sour shallots W 11 Radicchio, pears, toasted walnut, gorgonzola T 10 Spiced lamb leg, aged feta cheese, wild rocket T 10 Wild boar sausage, potato, rosemary, chilli W 11 Beef ragu meatballs, yellow courgette, smoked mozzarella T 12 Confit tuna, pickled red onions, padron peppers T 12 <p style="font-size: 0.7em; margin: 0;"> T Tomato base W White base </p>		
DESSERTS	Lemon & elderflower buttermilk pudding, poached rhubarb, hazelnut brittle 5 Apple and Gingerbread upside down cake, lemon vanilla custard 4.5 Cheeses from The Cheese Merchant 9.5 Union Ice cream 1.50 per scoop	SIDES	Emma's sourdough with salty Gloucestershire butter 2.5 Rosemary fries 4 Garden salad 4 Creamed spinach, old Gouda 4.5 Tenderstem broccoli, smoked garlic, red chilli 5 Fried Cornish new potatoes, padron aioli 5

We work with the best local suppliers for our meat, fish and veg. Our olives and oils come from Greg & Paulina at Isle of Olive on Broadway Market, our English cheeses are from George at The Cheese Merchant in South London, our sourdough from Emma at Doree Bakery in Hackney and our eggs from free range chickens at Rodley Court Farm in Gloucestershire.

DINNER
5.00–10.00 PM

Please let us know if you have any allergies or require information on ingredients used in our dishes.

All of the above prices are inclusive of VAT. There is a discretionary 12.5% service charge added to your bill.