

	Black and green Amfissa olives 3.5 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 heritage beetroot, lemon thyme 7.5 Fritto misto – crispy squid, prawns, cod cheeks & smoked garlic aioli 8	SNACKS	
MAINS	Corn fed chicken, boulangere potatoes, sprout tops, speck 14.5 Pomegranate glazed salmon, freekeh, burnt clementine, herb labneh 14 Seabass fillet, cauliflower puree, crispy Bath chaps, girolles, lemon parsley sauce 15.5 Spiced cauliflower, pickled romanesco, mushrooms, hazelnut ricotta 12 Braised pork cheeks, celeriac dauphinoise, wilted chard, pickled apple 16.5 200g Cotswold sirloin steak, rainbow chard, fried egg, anchovy sauce, fried potatoes 18		
HEIST BANK			
	<p style="text-align: center;">PIZZA</p> <p style="text-align: center; font-size: small;">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> San Marzano tomato, fior di latte, basil T 8 Woodland mushrooms, fontina, roast new season garlic W 10 Cavalo nero, speck, buffalo ricotta W 11 Roast turkey, kale, sage stuffing W 11 Radicchio, pears, toasted walnut, gorgonzola W 9 Spiced lamb leg, aged feta cheese, wild rocket T 10 Wild boar sausage, potato, rosemary, chilli W 11 Beef ragu meatballs, romanesco, smoked mozzarella T 12 Confit tuna, pickled red onions, padron peppers T 12 <p style="font-size: x-small; margin-top: 5px;">T Tomato base W White base</p>		
DESSERTS	Lemon & elderflower buttermilk pudding, poached plums, hazelnut brittle 5 Apple and gingerbread upside down cake, lemon vanilla custard 4.5 Cheeses from The Cheese Merchant 9.5 Union Ice cream 1.5 per scoop	SIDES	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 milks and creams are from Northiam Dairy, English cheeses are from George at The Cheese Merchant in South London, our olives and oils come from Greg & Paulina at Isle of Olive on Broadway Market and our eggs are laid by free range Arlington Whites at Cackleberry farm in the Cotswolds.

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.

ALL DAY