

HEIST BANK

SNACKS

| | |
|--|---------------|
| Sage & garlic fries | 4.5 |
| Padron peppers, smoked sea salt | 5.5 |
| Nduja & smoked cheddar croquettes, aioli | 6 |
| Whipped artichoke, flatbread | 5.5 |
| Union Ice cream (fior di latte/strawberry/chocolate) | 1.5 per scoop |

PIZZA

| | |
|---|------|
| San Marzano tomato, fior di latte, basil | 9 |
| Woodland mushrooms, roasted garlic, Yorkshire pecorino, rocket | 10.5 |
| Smoked sausage, potato, caramelised red onions | 11.5 |
| Lamb shoulder, Ras El Hanout, aubergine, ricotta salata | 13 |
| Wild boar fennel salami, smoked mozzarella, Devon chilli | 12 |
| Nduja, broccoli rabe, Yorkshire pecorino, burnt lime & honey | 12 |
| Cashel blue, ricotta, Yorkshire pecorino, fior di latte, fennel jam | 11.5 |
| Beef ragu, fontina, leeks, horseradish creme fraiche | 12 |
| Butternut squash, hazelnuts, crispy sage, roasted red onion, Nettle vegan feta (vegan) | 11.5 |

Please place your order at the bar, along with your drinks

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.