

HEIST BANK

SNACKS

Crispy horseradish peas	2.5
Spiced mixed nuts	3
Black and green Amfissa olives	3.5
Dough knots - three cheese / Nduja / garlic & rosemary	1.5 each
Padron peppers, Hill Farm rapeseed oil, sea salt	5
Rosemary fries	4
London burrata, Devon chilli, mint & coriander	8
Hot butter crispy squid, chilli & pepper	7.5
Cannon and Cannon English cured meat plate	10

PIZZA

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 wood-fired oven to produce a crispy, light and complex base.

San Marzano tomato, fior di latte, basil	8
Wild mushrooms, Yorkshire pecorino, rocket	10
Cashel blue, burrata, Yorkshire pecorino, fior di latte, fennel jam	11
Crispy bath chaps, broad bean & pea, watercress, lemon	12
Wild boar fennel salami, scamorza, Devon chilli	12
Nduja, grilled artichokes, fontina, wild oregano	12
Wild boar sausage, potato, rosemary, chilli	11
Beef ragu meatballs, romanesco, smoked mozzarella	12
Marinated courgettes, sundried tomatoes, vegan cheese, green sauce (vegan)	10

Please place your order at the bar

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.

BAR MENU

12-10pm