

## SNACKS + NIBBLES

Warmed Baker's Room bread, yeasted  
whipped Netherend Farm butter V  
4.5

Spiced aubergine tapenade VG  
3.00

Smoked almonds VG  
3.5

Nocellara olives green olives VG  
3.50

## SMALL DISHES

British cured meats, charred vine tomato,  
home-made pickles  
11.5

British cheese board, preserved quince,  
celery, crackers V  
10.5

Sky Lounge dry aged beef sliders, Bloody  
Mary ketchup  
9.5

Sky Lounge portobello sliders, Bloody  
Mary ketchup VG  
8.5

add haloumi 1.00

Smoked haddock kedgeree scotch egg,  
Dipna's tamarind chutney  
8.5

Hot smoked chalk stream trout,  
crème fraiche, dill, crispy potatoes skins  
9.5

Caramelised Clara goat's cheese, Isle of  
Wight tomatoes, English rapeseed oil V GF  
8.5

## PIZZETTE

Classic Margherita V  
9.5

Cotswold smoked brie and British made  
pepperoni pizzette  
10.5

Tenderstem broccoli, Isle of Wight  
tomato, Bedford chilli ranch pizzette VG  
9.5

## SIDES

House fries, rosemary salt and roast  
chicken skin mayo  
5.5

Roast garlic, green chilli, tenderstem  
broccoli VG  
5.5

House salad, Buckinghamshire honey  
and rapeseed oil dressing V  
5.5

## SWEETS

Baker's Room marmalade croissant  
ice cream sandwich  
7.5

Elderflower posset, new season  
English raspberries GF  
7.5

Affogato - Amaretto ice cream,  
Blend 53 espresso VG available  
5.50