



MUMFORD'S BAR MENU

Confit pinenut & garlic hummus, sumac, sourdough,
Greek oregano, EVOO V/VE/DF/GFO/N **14**

Pea & ham croquettes, Mayfairston pickle,
baby mustard greens **22**

Sausage on a stick, smoked chorizo, hot honey, lemon,
parsley, bread DF/GFO **21**

Salt & pepper squid, aioli, lemon DF **24**

Sausage rolls, tomato sauce **16**

Wedges, sour cream & sweet chilli V/VEO/DFO/GFO **16**

Chips & gravy V/VEO/GFO/DFO **15**

SHARING BOARDS

ANTIPASTO BOARD

Prosciutto, finocchiona, dips, house pickles,
sourdough DFO/GFO **39**
Add cheese 9

PLOUGHMAN'S BOARD

Champagne ham, cheddar, piccalilli, chef's chutney,
toasted bread DFO/GFO **35**

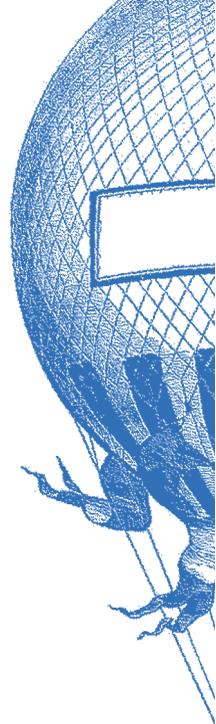
CHEESE PLATES

Honeycomb, chef's chutney, apple slices, crackers V/GFO
1 Cheese 18 | 3 Cheese 34 | 5 Cheese 48

Please ask your server for today's selection

Surcharge for all cards will apply

V | vegetarian VEO | vegan option DF | dairy free DFO | dairy free option GF |
gluten free GFO | gluten free option N | contains nuts



VEUVE UP YOUR OYSTERS



3 Oysters & a glass of Veuve	35
½ Dozen Oysters & a glass of Veuve	55
Dozen Oysters & 2 glasses of Veuve	95



Classic Pimm's No. 1 Cup  12 | 39
Pimm.s No. 1 Cup, lemonade, fresh citrus, cucumber, mint, strawberries

Posh Pimm's  15 | 45
Pimm.s No. 1 Cup, bottle of Fancy lemonade &/or Dry Ginger Ale, fresh fruit

Pimm's Fizz  17
Pimm.s No. 1 Cup, Prosecco, lemonade

Pimm's Royale  22
Pimm.s No. 1 Cup, Brut Sparkling wine, orange Curaçao