

THE EPSOM PAVILION Rooftop

Garlic Bread (v) 9

Garlic Bread w Cheese (v) 12

Bruschetta (v, avg) 16
traditional style w balsamic glaze

Toasted Focaccia (v, n) 16
w feta & honey dip, sea salt, olive oil & rocket

Warm Olives & Dips Plate (v) 23
mixed olives w turkish bread, hummus, beetroot dip, whipped feta w pistachio

Mac & Cheese Croquettes 17
w aioli

Patatas Bravas 16
crispy fried potatoes, American seasoning w chipotle mayo

Fried Buttermilk Chicken Tenders 20
w hot buffalo sauce

Slow-Cooked Pulled Pork Sliders 24
4 mini brioche buns w slow-cooked pulled pork & chipotle slaw

Pumpkin Arancini (6) (vg) 18
w vegan aioli

Prawn & Chorizo Skewers (4) (agf, df, i) 25
w chimmichurri

Lemon Pepper Calamari (agf, df, i) 18
w aioli

Pork Belly Bites (agf, df) 22
w nahm jim

Ginger & Prawn Dumplings (6) (i) 22
w sate chilli oil

Grilled Scallops (3) 22
grilled scallops, chimmi churi, lemon

Lobster Roll (2) (i) 22
a lobster and garlic butter

Seafood Saganaki 26
pan fried saganaki, 2 prawns, 2 scallops, chilli

Halloumi Fries 22
fried halloumi with beetroot dip

Pork Ribs 25
sticky Asian style pork ribs with slaw mix

Potato Gems (v) 14

Seasoned Chips (agf) 12
w aioli

Loaded Fries 24
pulled pork, cheese, bbq sauce, sour cream