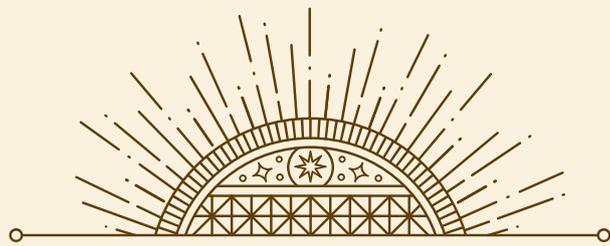


DAY MENU



MENU

Served daily until 4PM

Deli sandwiches

La Burrata Bella - 13

Tomatoes, Pesto Basil, Burrata,
Prosciutto Crudo, Salami, Rocket,
Balsamic, F&S Focaccia
Served with Crisps and Side Salad

Sourdough Croque Monsieur - 11.5

Ham, Swiss, Mozzarella, Dijon
Mustard, Cheese Sauce, F&S
Sourdough
Served with Crisps and Side Salad

Vegan Caponata VE - 12

Roasted Veg, House Hummus,
Tomato, Rocket, Balsamic, F&S
Focaccia
Served with Crisps and Side Salad

Veese & Tomato VE - 10.5

Kinda Co Smoked Cheese, Heirloom
Tomato, Rocket
(contains Nuts)
Served with Crisps and Side Salad

Loaded Sourdough

Bruschetta **VG** - 8 , Whipped Feta & Roasted Chickpea - 8,
Ricotta & Mixed Fruit - 8, Cream Cheese & Smoked Salmon -9

Nourish Salads

Rocket and Leaf, Tomato, Cucumber, Red Onion, Radish,
Roasted Veg, House Hummus, Seeds & Nuts, Dressing - 10.5

add grilled chicken - 4 add smoked salmon - 4
add tofu (VE) - 3.5 (Toppings are cold)

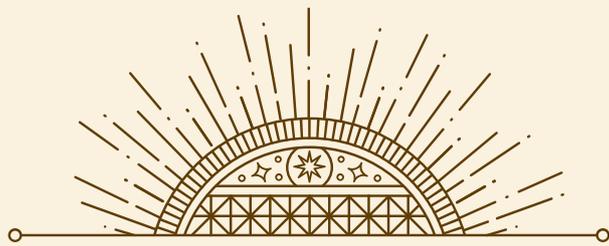
Snack Pots

Hummus & crudités **VE** - 6

Olives **VE** - 5

Pot Of Nuts **VE** - 4

All food is made fresh to order and subject to availability. Please inform your server of any allergies before ordering, please note our kitchen uses nuts and is therefore not nut free.



MENU

Served daily until 4PM

Gabs Graze Bar

A bespoke graze platter built for you! Comprised of your favourite grazing items, finished with seasonal toppings and crackers.

Mi Solo - 14.5

For 1

Piccolo Graze - 28

For 2

La Festa - 50

For 4

Pick Your Base

Cheese **V**

Cheese and Meat

'Veese' **VE**

EXTRAS

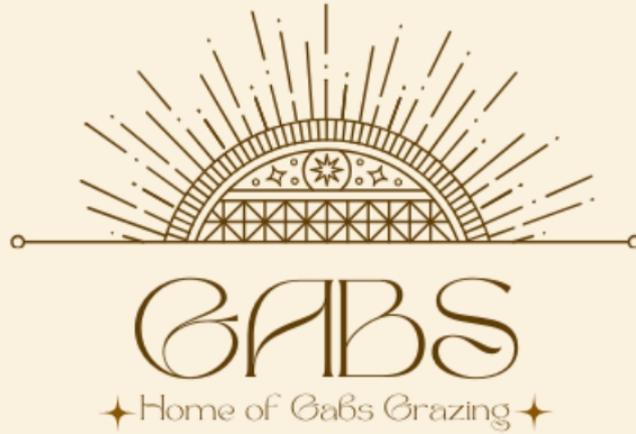
Honey pot - 2.5

Chutney pot - 2

V = Vegetarian VE = Vegan

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EVENING MENU



For the Table

Olives **VE** - 5

Selection of Nuts **VE** - 5

Salted Popcorn **VE** - 4

Sourdough Basket **VE** - 4.5

Focaccia, House Butter **V** - 6

Sharing Plates

House Seasoned Fries **VE**- 5

Truffle Parm Fries, Fresh herb - 6

Cured Meat Selection - 9

Whipped Feta, Honey, Fig, Pistachio, Sourdough **V** - 10

Heirloom Tomato, Rocket, Burrata, Basil, Balsamic **V** - 11

Baked Camembert, Hot Honey, Walnut, Sourdough **V** - 13

Bruschetta - Tomato, Red onion, Basil, Balsamic, Sourdough **VE** - 8

Hummus, Pomegranate, Toasted Pine Nuts **VE** - 8

Caprese - Tomato, mozzarella, Olive Oil, Balsamic, Basil **V** - 8

Graze

'Veese' Board **VE** - 30

Cheese Board - 30

Charcuterie Board - 34

V = Vegetarian **VE** = Vegan

All food is made fresh to order and to availability, please notify your server of any allergens.

DRINKS

Cocktails

At GABS we love to experiment and put a twist on some classic cocktails, if you would prefer something off menu, please make us aware and we will try our best to accommodate.

Fire & Fruit - 12.5

Tequila Blanco, Triple Sec, Lime, Agave, Passionfruit, Fresh Chilli
VG

White Peak - 13

Leigh Spirit CO Vodka, Elderflower, Lemon, Bitters, Soda
VG

Pineapple Basil Cooler - 13

Leigh Sprit CO White Rum, Basil, Lemon & Lime, Pineapple, Soda
VG

Garden Smoke Martini - 13.5

Leigh Spirit CO Gin, Vermouth, Olives, Celery, Rosemary, Black Pepper, Chilli, Parmesan

Barrel Smoked Aged Fashion - 13

Leigh Spirit CO Aged Rum, Sugar syrup, Bitters, Orange Blossom
VG

Black Lime & Ginger - 13

Leigh Spirit Co Dark Rum, Agave, Lemon & Lime, Angostura, Ginger Beer
VG

Passion Star Martini - £13.5

Leigh Spirit Co Vodka, Vanilla, Passion Fruit Puree, Passoa, Prosecco, Lemon
VG

Irish Nior Martini - £13.5

Leigh Spirit Co Vodka, Baileys, Double Espresso, Dash of Oat, Vanilla
V

Wine Menu

Sparkling

Individual Prosecco - £8.50

Prosecco - £28

Rose Prosecco - £29

Champagne - £70

White Wine

House Wine - Vinho Verde - £24

175ml - £7, 250ml - £8.50

Pinot Grigio - £27

NZ Sauvignon - £30

Rose Wine

House Wine - White Zinfandel - £24

175ml - £7, 250ml - £8.50

Pinot Rose - £28

Whispering Angel - £45

Red Wine -

House Wine - Merlot - £24

175ml - £7, 250ml - £8.50

Rioja - £28

Piquepoul Noir - £30

Malbec - £30

Please also see our specials Board for any guest wines.

If you have any allergies, please make your server aware upon ordering.