

# BAR PLATES

## Cured Meat

Chorizo Iberico 6

Jamon Iberico 10/15

## British Charcuterie

**British Selection 12**

Wild fennel saucisson 5

Wild mushroom, truffle & goat's cheese arancini, paprika aioli	8
Ham, spinach & mozzarella croquetas	8
Char-grilled calamari & octopus, tabouleh, harissa mayonnaise	8
Foie gras, fig jam, toast	12
Mackerel paté	
Duck rillettes, cornichons	8
Boquerones white anchovies in olive oil	5
Prawns & chorizo	8
Pimientos del Padron	5
Tapenade, toast	4
Tempura courgette chips, smoked paprika aioli	5
Bread, olive oil and balsamic vinegar	3.5
Sicilian green olives 3.5	Marcona almonds 4.5

## Cheeses from Androuet

**Aged "Gouda" - Utrecht (NI) Cow's milk, Unpasteurised**

**Le Sotch - Aveyron (Fr) Ewe's milk, Thermised**

**Tor- Somerset (UK) Goats milk, Thermised**

**Cashel Blue- Tiperrary (Ir) Cow's milk, Pasteurised**

**Cheese board (one piece of each) 12**

**Any one (30g) 3.5**

**Extra biscuits 1**

Ask our friendly staff for more details about our cheeses

All of our dishes may contain traces of nuts. Please notify your waiter if you have any allergies.