

# BAR PLATES

## Cured Meat

Chorizo Iberico 6

Jamon Iberico 10/15

## British Charcuterie

### British Selection

12

Wild fennel saucisson

5

Bresaola

8

Pork & wild boar salami

5

Wild mushrooms & truffle arancinis, smoked paprika aioli	8
Ham & spinach croquetas	8
Char-grilled calamari, puy lentils, spicy red pepper coulis	8
Foie gras, chutney, toast	12
Boquerones white anchovies in olive oil	5
Black pudding Scotch egg, beer pickled cauliflower, mustard	7
Prawns & chorizo	8
Pimientos del Padron	5
Tapenade, toast	4
Tempura courgette chips, smoked paprika aioli	5
Bread, olive oil and balsamic vinegar, flavored butter	3.5
Sicilian green olives	3.5
Marcona almonds	4.5

## Cheeses from Androuet

**St Nectaire – Auvergne (Fr)** (Raw Cow's Milk)

**Picos Blue – Picos de Europa (Sp)** (Pasteurised Goat's and Cow's Milk)

**Old Winchester – Whilshire (Uk)** (Raw Cow's Milk)

**Pave de Mazière – Poitou-Charentes (Fr)** (Raw Goat's Milk)

	Selection of all 4 (30g each)	12
Any one (30g)	3.5	Extra biscuit 1

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