

BAR PLATES

Cured Spanish meat

Jamon Bellota Ibérico Paleta 15
Cecina de Vacuno smoked beef 7

Morcon Chorizo Ibérico 7 Salchichón Ibérico 6
Lomo, Ibérico loin 12

Charcuterie Selection (Chorizo, Salchichón + Lomo) 15

Courgette & goat's cheese croquetas	8
Char-grilled calamari, quinoa, rocket, aioli	9
Foie gras, fig jam, toast	12
Mackerel paté	7
Duck rillettes, cornichons	8
Boquerones white anchovies in olive oil	5
Prawns & chorizo	8
Pimientos del Padron	5
Baba ganoush, toast	5
Tempura courgette chips, aioli	5
Sweet potato fries, aioli	5
Bread, olive oil and balsamic vinegar	3.5
Sicilian green olives 3.5	Marcona almonds 4.5

Cheese Selection

Fourme d'Ambert, Auvergne (Fr) Raw cow's milk 5
Driftwood, Somerset (UK) Thermised goat's milk 6
Abondance – Haute-Savoie (Fr) Raw cow's milk 5

Cheese board (one piece of each) 13

Ask our friendly staff for more details about our cheeses