

BAR PLATES

Cured Meat

Chorizo Iberico 6

Jamon Iberico 10/15

Charcuterie Selection 12

Courgette & goat's cheese croquetas	8
Char-grilled calamari, tabouleh	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
Tapenade, toast	4
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

Cheeses from Androuet

A Filetta – Corsica , Pasteurized Ewe's milk

Sinodun Hill – Oxfordshire, Raw Goat's milk

Fourme d'Ambert – Forez Mounts, Auvergne, Unpasteurized cow's milk

Morbier – Jura, France , Unpasteurized Cow's milk

Cheese board (one piece of each) 15

Any one (30g) 4

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.