

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	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, smoked paprika aioli	5
Bread, olive oil and balsamic vinegar	3.5
Sicilian green olives 3.5	Marcona almonds 4.5

Cheeses from Androuet

St Nectaire - Auvergne (Fr) Raw cow's milk

Old Winchester - Wiltshire (En) Raw cow's milk

Sakura No-Ha - Val de Loire (Fr) Raw ewe's milk

Picos Blue - Picos (Sp) Pasteurised cow and goat milk

Cheese board (one piece of each) 12

Any one (30g) 3.5

Extra biscuits 1

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