

# BAR PLATES

## Charcuterie

Jamon Bellota Ibérico Paleta 15  
Cecina de Vacuno smoked beef 7

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

## Charcuterie Selection (Morcon, Salchicón & Lomo) 15

Foie gras, fig chutney, toast	12
Baba ganoush, toast – smoked aubergine, garlic, tahini & lemon dip	7
Char-grilled calamari, quinoa, rocket, harissa aioli	9
Courgette & goat's cheese croquetas	7
Prawns & chorizo	8
Duck rillettes, cornichon	8
Mackerel pate, toast	7
Padrón peppers	5
Sweet potato chips	5
Tapenade, toast	5
Tempura courgette chips	5
Sicilian green olives 3      Marcona almonds	4

## Cheese

Driftwood, goats's milk, Somerset, England – Thermised	6
Fourme d'Ambert, cow's milk, Auvergne, France – Unpasteurised	5
Abondance, cow's milk, Haut-Savoie, France - Unpasteurised	5

## Selection of all 3 13

All of our dishes may contain traces of nuts. Please notify your waiter if you have any allergies.  
A discretionary service charge of 12.5% will be added to your bill