

BAR PLATES

Cured Meat

Chorizo Iberico	6	Jamon Iberico Bellota	10 / 15
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British charcuterie from Moons Green Farm, East Sussex

Fennel salami	5	English selection	14
Red wine & cobnut salami	5	Bresaola	8

Foie gras, toast			11
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Char-grilled calamari, octopus, tomato relish, harissa aioli			9
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Ham & spinach croquetas			7
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Prawns & chorizo			8
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Duck rillettes, cornichon			8
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Mackerel pate, toast			7
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Pimientos del padron			5
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Tapenade, toast			4
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Tempura courgette chips, aioli			4
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Sicilian green olives	3	Marcona almonds	4
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Cheeses from Androuet

Gratte Paille, Cow's Milk, Île-de-France, France - Pasteurised

Langres, Cow's Milk, Champagne, France - Unpasteurised

Saint Bartholomew, Cow's Milk, Oxfordshire, England - Unpasteurised

Bishop Stilton, Cow's Milk, Nottinghamshire, England - Pasteurised

Selection of 2	8	Selection of all 4	15
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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