

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, fig chutney, toast 11

Baba ganoush, toast – smoked aubergine, garlic, tahini & lemon dip 7

Stuffed baby squid, langoustine sauce 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, aioli 5

Sicilian green olives 3 Marcona almonds 4

Cheeses from Androuet

Sainte-Maure de Touraine, goat's milk, Touraine, France - Unpasteurised

Elutcha des Cabasses, ewe's milk, Midi-Pyrénées, France - Unpasteurised

Gorgonzola Piccante Blue, cow's milk, Lombardy, Italy - Pasteurised

Langres, cow's milk, Champagne, France - Unpasteurised

Selection of 2 8 Selection of all 4 15

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