

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
Char-grilled calamari, octopus, herb barley, 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, aioli			5
Sicilian green olives	3	Marcona almonds	4

Cheeses from Androuet

Nufenen, Cow's Milk, Canton of Grisons, Switzerland - Unpasteurised

Brie de Nangis, Cow's Milk, Ile-de-France, France - Unpasteurised

Bleu des Basques, Ewe's Milk, Basque Country, France - Pasteurised

Taleggio, Cow's Milk, Lombardy, Italy - 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