

APÉRITIFS

Caperitif, Tonic	6	Aperol or Campari Spritz	7
Sipsmith Vodka & Tonic	9	Negroni	9.5
Sipsmith Gin & Tonic	9	Monkey 47 Gin & Tonic	12

Spirits are served in 50ml measures as standard

		125ml	Bottle
NV	Lustau Puerto Fino, Jerez (Sp) 375ml	5.7	20

BUBBLES

CHAMPAGNE

		125ml	Bottle
NV	Renard Barnier Cuvée Spéciale Brut Champagne	11	58
NV	Jacquesson Cuvée 739 Champagne		75
NV	Henri Giraud Fût de Chêne Champagne		145
	2004 Dom Pérignon Vintage Blanc		185
	2000 Dom Pérignon Vintage Blanc		207

PINK CHAMPAGNE

NV	Pierre Peters Rosé d'Albane	13	71
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OTHERS

NV	Frassinelli di Conegliano Prosecco, Veneto (It)	7	34
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BEER / CIDRE

Verbier 1936 Bière Lager (Sw) 330ml	5
Brixton Brewery Atlantica APA (UK) 330ml	5
Howling Hops Brewery Bohemian Lager(UK) 330ml	5
Cidre Breton, Bolée d'Amérique (Fr) 330ml	5

BAR PLATES

Cured Meat

Chorizo Iberico	6	Jamon Iberico Bellota	10 / 15
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English Charcuterie from Moons Green Farm, East Sussex

Fennel salami	5	English selection	14
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Red wine & cobnut salami	5	Bresaola	8
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Foie gras, toast			11
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Char-grilled calamari, octopus, herb barley, harissa aioli			9
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Ham & spinach croquetas			7
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Baked Vacherin Mont d'Or, potato, cornichon (for 2+ to share)			27
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Prawns & chorizo			8
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Duck rillettes, cornichons			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 - Pasturised

Quadrello di Bufalo, Buffalo's Milk, Lombardy, Italy - Pasturised

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

Barwheys, Cow's Milk, Ayrshire, Scotland - Unpasturised

Gorgonzola Piccante Blue, Cow's Milk, Lombardy, Italy - Pasturised

Selection of 2	8	Selection of all 5	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