

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

Polenta chips, aioli	5
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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

Gouda, Cow's Milk, Utrecht, Netherlands - Unpasteurised

Le Sotch, Ewe's Milk, Aveyron, France - Thermised

Tor, Goat's Milk, Somerset, England - Thermised

Cashel Blue, Cow's Milk, County Tiperrary, Ireland - 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