

SAMPLE MENU

B A R P L A T E S

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|---|-----------|
| Jamon 100% Iberico de Bellota | 21 |
| Jamon Iberico Castro y Gonzalez | 14 |
| Jamon de Trevelez | 9 |
| Selection of all 3 Cured Spanish Hams | 17 |
| Iberico Bellota Chorizo | 6 |
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| Foie Gras, Apple & Sultana Chutney | 12 |
| Prawns & Chorizo à la Plancha | 8 |
| Hummus, Paprika & Toast | 7 |
| Ham & Spinach Croquetas | 7 |
| Char-Grilled Calamari, Rocket, Aioli | 8 |
| Pimientos del Padron | 6 |
| Mushroom Pie, Smoked Paprika | 6 |
| Sicilian Green Olives | 4 |
| Catalan Almonds | 4 |
| Tempura Courgette Chips, Aioli | 5 |
| Smoked Haddock Scotch Egg, Celeriac Remoulade | 8 |

Cheese Selection

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|---------------------------------------|------------------------------|----|
| Served with Grapes, Celery & Chutney | Any 2 | 14 |
| | Selection of all 4 | 14 |
| Quadrello di Bufalo – Lombardy, Italy | (Pasteurised Buffalo's Milk) | |
| Gratte Paille – Ile de France, France | (Pasteurised Cow's Milk) | |
| Langres – Champagne Ardennes, France | (Thermised Cow's Milk) | |
| Gorgonzola Piccante – Lombardy, Italy | (Pasteurised Cow's Milk) | |

A discretionary service charge of 12.5% will be added to your bill.
Please notify your waiter if you have any allergies.