

BAR PLATES

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
Foie Gras, Brioche, Fig Chutney	12
Duck Rilette	7
Prawns & Chorizo à la Plancha	8
Hummus, Paprika & Toast	7
Ham & Spinach Croquetas	7
Char-Grilled Calamari, Octopus, Rocket, Aioli	8
Breasola, rocket, parmesan, truffle oil	6
Pimientos del Padron	6
Sicilian Green Olives	4
Catalan Almonds	4
Tempura Courgette Chips, Aioli	5
Mushroom Pie	6

Cheese Selection

Served with Grapes, Celery & Chutney	Any 2	14
	Selection of all 4	14
Le Sotch – Aveyron, Languedoc, France	(Thermised Ewe's Milk)	
Tor - Somerset	(Thermised Goat's Milk)	
Aged Gouda – Utrecht, Netherlands	(Cow's milk, Unpasteurised)	
Cashel Blue – County Tiperrary, Ireland	(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.