

BAR MENU



BAR FOOD

Homemade breads & English butter	2pp
Nocellara olives	3.95
Salted spanish almonds	3.95
Spiced cashews	3.95
Olives, nuts & manchego	4
Confit garlic & goats' curd crostini	4
Tempura oysters, pickled ginger, chilli, crispy shallots	4ea
Carlingford rock oyster, shallot vinegar lemon	4 ea
Smoked cod's roe, pickled red onion, shaved fennel	7
Sausage roll, brown sauce	2.5
Maltagliati, basil, pinenut pesto, parmesan	9/16
Daily selection of charcuterie, bread & pickles	6 pp
Selection of cheese from La Fromagerie	12.



WINE

SPARKLING	125ml		750ml
2016 Prosecco di Conegliano, Italy	8.00		45.00
NV Gaston Chiquet Brut, Champagne.	12.00		65.00
NV Hambledon Rose, Hampshire, England.	14.00		72.00
WHITE	125ml	500ml	750ml
2016 BIB "RDV Gascon", SW, France.	3.50	14.00	---
2016 Sauvignon Blanc/Grenache, France.	4.50	18.00	25.00
2017 L'Oustalet, Rhone, France.	5.50	21.00	31.00
2017 Assyrtiko, Dom. Lyrarakis, Crete.	6.75	26.00	36.50
2016 Corbières Blanc, Dom. Py, France.	7.00	27.00	37.00
PINK			
2016 BIB Côte Roannaise, Loire, France.	3.50	14.00	---
2017 Bardolino Chiaretto, Veneto, Italy.	6.50	24.00	35.00
RED			
2016 BIB "Galets", Rhône, France.	3.50	14.00	---
2015 Aglianico, Terre di Vulcano, Italy	4.50	18.00	28.00
2017 Cabernet Franc, Le Pianure, Italy.	5.00	21.00	29.00
2016 Salice Salentino, Mocavero, Puglia, Italy.	5.75	23.00	33.00
2016 Quinta do Vallado, Portugal.	6.00	31.00	43.00

PLEASE ASK FOR THE FULL WINE LIST