

BAR MENU



Weekday Set Lunch

Cacio e pepe & a drink 12

(glass house wine/house beer/soft or coffee)

BAR FOOD

Homemade breads & English butter	2pp
Nocellara olives	4
Salted spanish almonds	4
Spiced cashews	4
Ricotta Zeppole & nduja	7
Salt & pepper squid, alioli	8
Crispy pork, Viet pickles, gomasio	7
Fish finger sandwich	8
Devilled quail	10
Charcuterie, bread & pickles	7pp
Selection of cheese from La Fromagerie	12



WINE

SPARKLING	125ml	500ml	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.	4.50	18.00	--
2016 Sauvignon Blanc/Grenache, France.	5.50	22.00	35.00
2017 L'Oustalet, Rhone, France.	5.50	22.00	33.00
2016 Torrontes, Pasa de la Luna, Argentina.	7.00	29.00	42.00
2017 Bourgogne Chardonnay, France	8.50	34.00	50.00

PINK	125ml	500ml	750ml
2016 BIB Côte du Rhône rosé, France	5.00	18.00	--
2017 'Touriga Nacional' Portugal	6.25	25.00	37.00
2017 Bardolino Chiaretto, Veneto, Italy.	6.75	27.00	40.00

RED	125ml	500ml	750ml
2016 BIB "Cuvée des Galets", France .	4.50	18.00	---
2017 Cabernet Franc, Le Pianure, Italy.	5.50	22.00	33.00
2016 Salice Salentino, Puglia, Italy.	6.25	25.00	37.00
2012 Rioja, Marques de Zearra, Spain	6.75	27.00	40.00
2017 Gamay, Saint Pourcain, France	7.25	29.00	43.00

PLEASE ASK FOR THE FULL WINE LIST