



Evening October

Bar

Gordal Olives ^(vg)	6	
Fried Valencia Almonds ^(vg)	6	
Java Bean Houmous ^(vg)	Chermoula, Pane Carasau	9
Tuna Tostada ⁽²⁾	Soy, Sesame, Wasabi Guacamole	14

Bread

Daily Sourdough ^(v)	Cultured Butter, Maldon Salt	6
Fried Pizzetta ^(v)	Broccoli Rabe, Chilli Flakes, Fior di Latte	10
Bruschetta ^{(2)(vg)}	Roast Red Pepper, Kalamata Tapenade, Basil, Gordal Olives	9

Vegetable

Blistered Padron Peppers ^(vg)	Smoked Paprika, Ajo Blanco	10
Braised Celery Hearts	Chicken Broth, Vinaigrette, Piquillo Peppers	12
Roast Aubergine ^(vg)	Zhoug Marinade, Tahini, Pine Nuts, Fresh Mint, Dill	12
Mushroom Vol-Au-Vent ^{(3)(v)}	Wild Mushroom, Tarragon Cream Sauce	13

Fried

Jamon Iberico Croquettes ⁽³⁾	Smoky Aioli	12
Lemon + Saffron Arancini ^{(3)(v)}	Parmesan	11
Buttermilk Fowlescombe Chicken Tenders	Harissa Tomato Sauce, Fresh Lime	11

Grill

Monkfish, Merguez + Guindilla Skewers ⁽²⁾	Charcoal Roasted, Fresh Lime	19
Pork Belly Skewers ⁽²⁾	Mustard Glaze, Apple	18
Minute Steak	Tarragon Butter	22



Platters

Borough Platter 48

Served with Mixed Olives & Pickled Onions. Quince Jelly, Cornichons, Sourdough & Pane Carasau

Stilton | Comte | Delice de Bourgogne

Salame Toscana | Iberico Pork Chorizo | Duck Rillettes

Prosciutto Di San Daniele

Cheese Platter 32

Served with Quince Jelly, Grapes, Baguette & Pane Carasau

Stilton | Comte | Delice de Bourgogne

Pyrenees de Brebis | Tomme de Chambrouze

Antipasti Platter^(vg) 40

Served with Mixed Olives, Sourdough & Pane Carasau

Roast Aubergine Tahini + Pine Nuts | Artichoke Hearts

Grilled Courgettes | Padron Peppers

Fava Bean Hummus | Kalamata Tapenade

Dessert

Basque Cheesecake^(v) Roasted Peach 9.5

Chocolate Cremux^(v) Guinness Caramel, Malt Hazelnut Crumb 9

Espresso Martini Pedro Ximenez, Havana 7yr Old, Kahlua, Espresso 15