

Sample Menu

BAR MENU

BREAD, OLIVES & BRANDADE

Coombeshead Farm sourdough with brandade, a mixture of salted cod, mashed potato and olive oil 1100 kcal 8.00

RICK STEIN CHILLI CHIPOTLE NUTS

kcal PRICE

PULPO A LA FERIA

warm octopus with Pimentón Picante and extra virgin olive oil
293 kcal 9.95

DON BOCARTE CANTABRIAN ANCHOVIES

in extra virgin olive oil, from the small fishing village of Santoña
39 kcal 9.95

LANGOUSTINES ON ICE

from creel pots off the west coast of Scotland with mustard
mayonnaise 239 kcal 15.50 each

JAMON IBERICO DE BELLOTA

the best cured ham in the world from acorn fed black pigs, matured
for at least three years 293 kcal 22.95

CAVIAR

Cornish Salted Baerii 63 kcal 40.00 | Oscietra 54 kcal 45.00
Beluga 56 kcal 60.00 served with blinis and crème fraiche

DORSET OYSTERS

Raw 50 kcal 5.50 | Tempura 213 kcal 6.00 | Rockefeller 120 kcal 6.00
Charentaise 312 kcal 6.50

A discretionary charge of 12.5% will be added to your bill.

Please ask for any allergen information. Adults need around 2000 kcal a day.
Please ask our team if you would like a tour of the kitchen at the end of your meal.