

FOOD

PLATES £7.50

Chicken Liver Pate with Port
Duck Liver Pate with Cointreau
Pork Rillettes
Mushroom Pate with chilli and coriander (v)
Spicy Bean Crush (vegan)
All served with crackers, chutney, cornichons and silverskin onions

CHEESE £7.50

Seasonal selection hand-picked by Androuet, served with crackers, sweet chilli chutney and honey

SNACKS £4.00

Nocellara Olives Smoked Almonds

BEER

Schehallion Lager	£5.00
Breton Cider	£5.00
Beavertown Gamma Ray	£5.50
Beavertown 8 Ball IPA	£5.50
Pressure Drop Pale Fire	£5.50

WINE

WHITE

Cuvee de Brieu Viognier 2015 £5.50/£26.00
France. Aromatic with notes of peach and honey.
Pedroncelli Dry Creek Valley Sauvignon Blanc
2015 £6.00/£34.00
California. Crisp and aromatic with honeydew melon, grapefruit and tart apple flavours

RED

Croix des Vents Cabernet Sauvignon
IGP 2015 £5.50/£26.00
France. Pronounced cassis and liquorice bouquet with an intense and soft body.
Cuvee de Brieu Pinot Noir 2015 £6.00/£34.00
France. A ripe, rich pinot noir. Aromas of cocoa, kirsch, raspberry and subtle underwood.

SPARKLING

GF Cavalier Crement	£7.00/£40.00
Perrier Jouet Grand Brut	£8.50/£50.00



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