

## 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

### SNACKS £4.00

Nocellara Olives            Smoked Almonds  
Spicy puffs, peas & corn

## BEER

Schehallion Lager            Beavertown Gamma Ray  
Breton cider                  Beavertown 8 Ball IPA  
Wildcard Ace of Spades      Pressure Drop Pale Fire

£5.00

## 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



@originalsinbar

