

Tropical foliage, including palm fronds and a white orchid, is arranged in the top-left and top-right corners of the page.

14. STORIES



BAR SNACKS



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OYSTER (each) <i>Achill Island, West Ireland rock oyster, William's pear and Champagne dressing</i>	7
+a glass of NV Laurent Perrier La Cuvee Brut 125ml	19

NUTS ^(vg) 5
Mixed salted nuts

OLIVES ^(vg) 6
Lemon and garlic Provençal olives

CRACKERS ^(vg) 5
Light chilli rice crackers

PICOS ^(vg) 6
Mini Spanish basil breadsticks

PARMESAN 6
Crispy baked parmesan crisps



BAR SNACKS

CHIPS ^(v/vg) <i>Rosemary and garlic, truffle mayo</i>	8
HUMMUS ^(vg) <i>Tomato and red pepper hummus, grissini</i>	8
SALUMI BOARD (to share) <i>Plate of sliced cured meats, cornichons, bread boule</i> <i>Prosciutto, Salami Milano, Chorizo, Coppa</i>	20
CHEESE BOARD (to share) Our selection of five British & French cheeses <i>Cabri d'ici, Truffled Brie, Cornish Yarg, Montgomery Cheddar, Roche Montagne</i>	20
CHEESE <i>Your choice of one house cheese, served with pear chutney and crackers</i>	8
KINGS CAVIAR 10g <i>Oscietra Caviar, Blinis, Crème fraiche</i>	40

