

CI CI'S BAR

COCKTAILS & PINTXOS

Our pintxos menu has been created by Paul and Chris, inspired by very fond memories of their trips to San Sebastián and Barcelona. sit back, relax and graze away until your heart's content.

COCKTAILS

Who Dares Wins - 23

Paul Ainsworth 'Daring' Gin ~ Buttermilk Half and Half ~ Yuzu ~ Anise Gomme ~ Lemon ~ Ms. Better's Bitters ~ Soda Water

Smoke Without Fire - 16

QuiQuiRiqui Mezcal ~ Crème de Cacao ~ Sacred Spiced Vermouth

Rum & Rose - 16

Havana 3yr old Rum ~ Wild Rose Vermouth ~ Lime

When In Rome - 16

Brachetto x Campari ~ Pink Peppercorn Syrup ~ Lime ~ Soda

Black & Gold - 16

Vivir Reposado Tequila ~ Pedro Ximenez ~ House made Ginger Tincture

Trouble In Paradise - 18

Plymouth Gin ~ Plantation Pineapple Rum ~ Velvet Falernum ~ Cointreau ~ Lime

Aceite Martini - 16

Ocho Blanco Rosemary infused Tequila ~ Manzanilla Sherry ~ OMED Smoked Olive Oil

Applecart - 16

Calvados VSOP ~ Amaro Nonino ~ Lemon Juice ~ Sugar Syrup

Portside - 16

White Port ~ Lemon ~ Mint ~ Mediterranean Tonic

PINTXOS

Our Cheese Scone - 4

House Cultured Butter ~ Vintage Davidstow Cheddar

Valencia Almonds & Gordal Olives - 8

Preserved Lemon ~ Picual Olive Oil ~ Espelette Pepper

Chips & Dips

Seaweed Quavers ~ Aubergine Cream

Cornish Crabstick - 6

Tempura ~ Soy and ginger dressing

Chorizo Picante - 7

Roasted with Pimentón ~ Glazed in Sherry

Cave Aged Manchego - 8

Rosemary Cracker ~ Chestnut Honey

Our Pickles - 7

Guindilla Peppers ~ Flamenco Onion

Jamon Iberico - 32

Acorn fed ~ 40g hand carved

Our Caviar (Kaluga reserve 50g) - 195

Creme Cru ~ Seaweed seasoned Crisps

Brown Butter Madeleine - 12 (for 4)

Baked to order ~ Rhubarb Jam

