

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. Betters Bitters ~ Soda Water

Torero - 16

Vivir Reposado Tequila ~ Giffard Apricot Liqueur ~ Regal Rose Vermouth ~ Amaro Nonino

When In Rome - 16

Brachetto x Campari ~ Pink Peppercorn Syrup ~ Lime ~ Soda

Off Pisté - 16

Tarquins Dry Gin ~ Lively White Vermouth ~ Genipi Liqueur

Trouble In Paradise - 20

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

The Elder - 16

Tanqueray No10 Gin ~ Elderflower ~ Pastis ~ Regal Rogue Dry Vermouth

Applecart - 16

Calvados V.S.O.P ~ Amaro Nonino ~ Lemon ~ 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 - 6

Seaweed Quavers ~ Aubergine Cream

Beechwood Smoked Anchovies - 12

Preserved Lemon ~ Parsley

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

Leatherwood Madeleines - 12 (for 4)

Baked to order ~ Rhubarb Jam

