

# 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

### Trouble in Paradise - 20

Plymouth Gin ~ Doorly's 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

### Cincture - 17

Shipwreck Cider Brandy ~ Frangelico ~ Tio Diego Amontillado ~ Crème de Cacao

### Portside - 16

White Port ~ Lemon ~ Mint ~ Mediterranean Tonic

### Old Timer - 19

Suntory Toki ~ Marasquin Liqueur ~ Licor 43 ~ Fernet

## 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

Crème Cru ~ Seaweed seasoned Crisps

### Leatherwood Madeleines - 12 (for 4)

Baked to order ~ Rhubarb Jam

