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1864  
ROOFTOP  
BAR & KITCHEN

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## NIBBLES

Spanish mix olives – green Beldi and purple Cuquillo Niçoise olives (vg) (ngci) 177 kcal	5.5
Truffle and Pecorino nut mix (ngci) 445 kcal	5.5
Tomato and smoked paprika picos 145 kcal	5.5
Padrón peppers, sea salt flakes (vg) (ngci) 34 kcal	7

## SMALL PLATES

Chorizo croquetas, Manchego 369 kcal	9.5
Sweetcorn tarragon fritter, smoked tomato salsa (vg) (ngci) 182 kcal	9
Crispy fried chicken, pickled white radish, fermented chilli mayonnaise 519 kcal	11
Lamb polpette, smoked yoghurt, mojo rojo (ngci) 510 kcal	15
Za'atar-spiced hummus, red pepper pesto, grilled rosemary focaccia (vg) 499 kcal	9
Cured sea trout, pickled cucumber, Marcona almonds, trout roe 408 kcal	12
Picos blue cheese, salt-baked beetroot, Pedro Ximenez glaze, root vegetable crumb (ngci) 260 kcal	9
Sweet potato fries, rosemary and cayenne (vg) (ngci) 431 kcal	6.5

## DESSERTS

Churros, hot chocolate sauce, toasted pistachio (v) 545 kcal	8
Burnt Basque cheesecake, blood orange (v) (ngci) 387 kcal	9

### PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.

(v) vegetarian | (vg) vegan | (ngci) no gluten-containing ingredients | Adults need around 2000 kcal a day

A discretionary 12.5% service charge will be added to your bill