

FROM THE BAR

Gordal Olives £2.50

Salted Marcona Almonds £2.50

Sourdough Bread - Lincolnshire Poacher Butter £3

Vadasz Deli Bread 'n' Butter Pickles £2.50

Labneh - Dukkah - Olive Oil - Sourdough Toast £3.50

Moon's Green Beer Sticks £1.50

Ibérico Pig Skin - Tarragon Mayo £3

Pickled Hen's Egg £1

Breakfast Radishes - Aioli £3

Boquerones Anchovies - Olive Oil - Garlic - Parsley £3

Acorn-fed Jamón Ibérico

50g £9.50

Raised exclusively on a diet of acorns and grass, Castro & Gonzalez then put the ham through a very slow curing process. This produces a ham with numerous infiltrations of streaky fat that melt on the palate, providing a delicate and smooth flavour, slightly sweet to begin with but leaving a great juiciness in the mouth.

TARTINES

Trealy Farm Sobrasada £6.50
Matt Brash's Givendale Honey

Crushed Walnut Pesto £5
Old Winchester

SMALL PLATES

Burrata £8.50
Pickled Fennel - White Peach - Basil

Prosciutto di Parma Ham £7
Walnuts - Chestnut Honey

Baked St. Marcellin £9
Riesling - Thyme - Fig - Sourdough Toast

Sprouting Broccoli £8.50
Ortiz Anchovy Mayo - Berkswell - Soft Hen's Egg

Staal's Cold-smoked Salmon £7.50
Radish - Buttermilk - Dill

Smoked Venison Tartare £8.50
62° Egg Yolk - Sourdough Toast

SHARING BOARDS

Charcuterie

Market Pickles - Sourdough Bread
3 - £12 / 4 - £14 / 5 - £16

Fromage

Quince - Grapes - Crackers
1 - £4.50 / 3 - £12 / 5 - £16
Add Sourdough £1.50

FROM THE KITCHEN

All served with Sourdough Bread

Confit Duck Cassoulet £16
Morteau Sausage - Smoked Pancetta - Haricot Blanc

Tartiflette au Reblochon £12
Potato Gratin - Garlic - Rosemary - Reblochon
Add Charcuterie £2.50

SALADES

Bitter Leaves - Lemon - Olive Oil - Salt £3

Coeur De Boeuf Tomato - Lovage - Shallot £4

Pickled Beetroot - Fourme d'Ambert £4

Carottes Rapées - Sesame Seeds - Coriander £3.50

Food Allergies & Intolerances

If you have any food allergies, intolerances or dietary requirements please speak to a member of the team before ordering.