

## FROM THE BAR

Nocellara del Belice Olives £2.50

Beer Sticks £1.50

Salted Marcona Almonds £2.50

Ibérico Pig Skin - Tarragon Mayonnaise £2.50

Sourdough Bread - Lincolnshire Poacher Butter £3

Beetroot Pickled Hen's Egg £1

Vadasz Deli Bread 'n' Butter Pickles £2

Breakfast Radishes - Aioli £3

Labneh - Dukkah - Olive Oil - Sourdough Toast £3.50

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

Wye Valley Asparagus £6.50

Ibérico Lardo or Berkswell

Smoked Venison Tartare £8.50

62° Egg Yolk - Sourdough Toast

Burrata £8.50

Pickled Fennel - White Peach - Basil

Prosciutto di Parma Ham £6.50

Walnuts - Chestnut Honey

Baked St. Marcellin £9

Riesling - Thyme - Fig - Sourdough Toast

Staal's Cold-smoked Salmon £7

Radish - Buttermilk - Dill

## SHARING BOARDS

### Charcuterie

A Selection of English 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

Navarin de Mouton £12

Spelt - Roots - Bacon - Red Onion

Tartiflette au Reblochon £9

Potato Gratin - Garlic - Rosemary - Reblochon

Add Charcuterie £2.50

Oglesfield Raclette £7.50

New Potatoes - Thyme - Oglesfield Raclette

## SALADES

Pickled Beetroot - Lanark Blue £4

Bitter Leaves - Lemon - Olive Oil - Salt £3

Heritage Tomato - Lovage - Shallot £4

Carottes Rapées - Sesame Seeds - Coriander £3

### Food Allergies & Intolerances

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