

SMALL PLATES

Today's Soup Sourdough £6.50

A Plate of Jamon du Pays £8.50 (n)

Toasted Walnuts - Chestnut Honey

Rillettes de Canard £9

Wholegrain - Pickles - Sourdough Toast

D.O.P Buffalo Mozzarella £8.50 (n)

Nora Pepper Romesco - Almonds - Black Olive

SHARING BOARD

perfect for two to share

3 Charcuterie & 3 Cheese £28.50

Pickles - Wholegrain - Sourdough - Quince - Crackers

4 Tapas £30 - *please ask for today's selection*

Sourdough - Gordal Olives Picante

SALADS

Celeriac & Kohlrabi Remoulade £4

Pickled Beetroot - Orange Horseradish - Dill £5

Carottes Rapées - Sesame Coriander - Lemon £4.50

Coeur de Boeuf Tomato Black Olive - Goats' Curd £5.50

COBBLE LANE CURED CHARCUTERIE

3 for £16 / 5 for £22.50

Pickles - Wholegrain - Sourdough

Bresaola

Cured with Balsamic, Herbs & Red Wine

Coppa

Spiced Pork Collar. Matured for 3 Months

Fennel Salami

Based on the Italian Finocchiona. Air-dried for 6 Weeks

Lomo

4 Week Matured. Garlic & Paprika Cured Pork Loin

Soppresata

Coarse Ground Leg of Pork Cured with Paprika

Islington Saucisson

The Classic Saucisson. Spiced, Pepper & Garlic

EARLY DOORS

Saturday - 5pm - 5.30pm

12 hour **Braised Ibérico Pork Ragù** £14
Creamed Basque Polenta - 36month Parmesan

Boeuf Bourguignon £16.50

Smoked Pancetta - Baby Onions
Chestnut Mushrooms - Tarragon - Sourdough
add Roasted New Spuds £3.50

Baked Tartiflette au Reblochon £16

Potato Gratin - Garlic & Rosemary Cream
Délice de Gaves Salami - Sourdough
Wholegrain Mustard - Pickles

Melting Oglesfield Raclette Cheese £17

Roasted New Potatoes - Morteau Sausage
Herbes de Provence - Cornichons
Dijon Mustard - Sourdough

FROM THE GRILL

The Ibérico Ham Burger £10

Manchego - Piquillo Pepper Salsa - Pickles - Aioli

Duck Fat Roast Spuds Truffle & Parmesan £5

ARTISAN CHEESES

3 for £14 / 5 for £20

Prune & Walnut Loaf - Quince - Crackers (n)

Winterdale Shaw Cheddar (unp/v/c)

Buttery & Fruity. 10month Caved-aged

Tomme De Savoie (unp/c)

Sweet, Nutty & Earthy

Ticklemore (p/v/g)

Light, Lemony & Herbaceous. Not a 'Goaty' Goats'

Tunworth Camembert (p/c)

Creamy & Truffle Mushroomness

Baron Bigod Brie (unp/c)

Rich & Buttery - The French Would Be Jealous!

Devon Blue (p/v/c)

Mellow, Caramelly, Light & Crumbly

Food Allergies & Intolerances

Please speak to a member of the team about the ingredients in our dishes before placing your order. We follow good hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please ask our a member of team for further information. (n) - nuts