

## SNACKS

Sourdough - Netherend Farm Butter £3.50

Marinated Gordal Olives £3.50

Deep-fried Pork Ragu Stuffed Olives £4.50

Salted Valencia Almonds £3.50 (n)

Fried Maize Kernels £2.50

Iberico Pig Skin - Tarragon Mayo £3.50

Black Truffle Crisps £2

Beetroot Pickled Hen's Egg £1.25

Deep-fried Croquetas £5

Snacking Sausage £2.75

Pickled Guindilla Chillis £2.50

Marinated Boquerones Anchovies £6.50

## SHARING BOARD

*perfect for two to share*

**3 Charcuterie & 2 Cheese** £25

Pickles - Wholegrain - Sourdough - Quince - Crackers

### Board & Bottle

as above with... Wine £35 or Fizz £40

## SALADS

**Celeriac & Kohlrabi Remoulade** £4

**Carottes Rapées - Sesame** Coriander - Lemon £4.50

## 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

## SUNDAY LUNCHEON

12noon - 6pm

### A Plate of Jamón Ibérico

25g £6.50 / 50g £10.50

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**Pan con Tomate** £4.75

with Jamón Ibérico £6.75

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**D.O.P Buffalo Mozzarella** £8.50 (n)

Nora Pepper Romesco - Almonds - Black Olive

## STEW SUNDAY

inc. a glass o' Wine / Beer

**Today's Stew** Sourdough £10

add Roasted New Spuds £3.50

## TIN & TOAST

Tinned Gourmet Conserves *with...*

Sourdough Toast - Netherend Butter

Gordal Olives - Spiced Tomato Salsa - Aioli

**Anchovy Snack Board** £15

Salted Ortiz or Marinated Boquerones

**Pyscis Vintage Conserves** £20

Beauty Sardines or Mussels in Chilli

**Gueyumar Wood Fired** £25

Octopus or White Albacore Tuna

## 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 & Truffley 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