

TAPAS

- Salt Cos Croquetas** Choricero Pepper Purée - Aioli £7 *
add an extra croqueta £1.75
- Chargrilled Padrón Peppers** Blackthorn Sea Salt £5.50 *
- Patatas Bravas** Spicy Salsa Brava - Smoked Aioli £6.50 *
- Chipirones Rellenos En Tina** Stuffed Baby Squid £9.50
Tartinade aux Piquillos - Squid Ink - Chives
- Catalan Chorizo & Chistorra** Cooked In Sidra £7 *
- Chargrilled Lamb Skewer** Cumin - Paprika £9.50
Nojo Tahini & Chickpea Hummus - White Miso Labneh
- Gambas al Ajillo** Shell-on Tiger Prawns £9
Garlic - Chilli - Corriander - Aioli - Lemon
- Espinaler Pulpo á Feira** Galician-style Octopus £12.50
New Potatoes - Capers - Paprika - Parsley

SHARING BOARD

perfect for two to share

- 3 Charcuterie & 3 Cheese** £28.50
Pickles - Wholegrain - Sourdough - Quince - Crackers
- 4 Tapas** £30 - choose any 4 * indicated items
Sourdough - Gordal Olives Picante

SALADS

- Heritage Tomato** Goats' Curd - Black Olive £5.50
- Celeriac & Kohlrabi Remoulade** Capers - Wholegrain £4

COBBLE LANE CURED CHARCUTERIE

1 for £6.50 / 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 EVENING BISTRO MENU

2 courses £20 / 3 courses £25

Saturday 5pm - 5.30pm

Staal's Smoked Mackerel Pate

Horseradish - Pickled Wally - Toast

Melting Oglesfield Raclette Cheese

Roasted New Potatoes - Herbes de Provence

Cornichons - Dijon Mustard - Sourdough

add Morteau Sausage £4

Chocolate Brownie

Crème Fraîche - Boozy Cherries

FROM THE GRILL

The Ibérico Ham Burger £10

Manchego - Piquillo Pepper Salsa - Pickles - Aioli

Duck Fat Roast Spuds Truffle & Parmesan £5

Pickled Beetroot Orange - Horseradish - Dill £5

Carottes Rapées Sesame - Coriander - Lemon £4.50

ARTISAN CHEESES

1 for £5 / 3 for £14 / 5 for £20

Prune & Walnut Loaf - Quince - Crackers (n)

Montgomery's Cheddar (unp/c)

BIG, Savoury Cheddar - The Hallmark of it's kind!

Beaufort d'ete (unp/c)

Less well known than Comte/Tomme - my fav Alpine

Ashlynn (unp/v/g)

Soft, Mineral & Vibrant Goats'

Baron Bigod Brie (unp/c)

Rich & Buttery - The French Would Be Jealous!

Wigmore (unp/v/s)

Gorgeous, Rich & Hammy

Beauvale Blue (p/c) The English Gorgonzola

You can eat it with a spoon, need I say more!

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