

TAPAS

Salt Cod Croquetas £7.50 * *add extra croqueta* £1.90
Choricero Pepper Purée - Squid Ink Mayo

Chargrilled Padrón Peppers Sal de Ibiza £6 *

Espinacas con Garbanzos £7 *
Navarrico Chickpeas - Spinach - Cumin - Garlic - Paprika

Patatas Bravas Spicy Salsa Brava - Smoked Aioli £6.50 *

Catalan Chorizo & Chistorra Cooked In Sidra £8.75 *

Flat Iron Steak (served m/r) £13.75 (n)
Nora Pepper Romesco - Almonds - Chimichurri - Guindilla Chilli

Chipirones Rellenos En Tina Stuffed Baby Squid £9.50 (n)
Tartinade aux Piquillos - Squid Ink - Chives

Gambas al Ajillo Shell-on Tiger Prawns £13.50 for 6
Garlic - Chilli - Corriander - Aioli - Lemon

Chargrilled Güeyumar Octopus £16.50
Mojo Rojo - Sautéed New Potatoes - Dill

SHARING BOARD

perfect for two to share

3 Charcuterie & 3 Cheese £32.50 (n)
Pickles - Sourdough - Wholegrain Mustard
Peters Yard Biscuits - Quince - Chutney

LARGER PLATES £20

Baked Truffled Tartiflette au Rollright 'Anglaise'
Garlic & Rosemary Truffle Cream - Délice de Gaves Salami
Dijon Mustard - Gherkin - Sourdough

A classic from the Savoie region in the French Alps. This potato gratin is baked and topped with Rollright, the English answer to Reblochon cheese for a Tartiflette 'Anglaise'

Rollright Cheese is available in our deli to go!

Melting English Oglesfield Raclette Cheese
Roasted New Spuds - Morteau Sausage - Herbes de Provence
Wholegrain Mustard - Cornichons - Sourdough

A Swiss alpine dish consisting of melting raclette cheese over potatoes. We use a mixture of the English which gives a fuller flavour with the French which provides a better melting quality!

SALADS

Celeriac & Kohlrabi Remoulade Capers - Wholegrain £4

Pickled Beetroot Orange - Horseradish - Dill £5

Carottes Rapées Sesame - Coriander - Lemon £4.50

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

CHARCUTERIE

1 for £6.50 / 3 for £17.50 / 5 for £26.50

Pickles - Sourdough - Wholegrain Mustard

ENGLISH

Venison & Green Peppercorn Great Glen
Rich, soft venison. Gentle peppercorn spice

Coppa Cobble Lane
Spiced pork collar. Matured for 3 months

Tempus Achari Tempus
Celebrating the porks sweetness with Indian spices

SPANISH

Oak Smoked Beef Cecina de Leon
Cured in the Leon mountain air

Ibérico Chorizo
Made from Iberian black pig. Rich & smokey

Lomo
Garlic & paprika cured pork loin

FRENCH

Jamon du Pays 12 month aged 'Parma-style' Ham
Fruity French ham. Creamy marbling & soft textured

Délice de Gaves A unique brick shaped salami
Chewy texture with peppery & musky notes

Rosette Air-dried for 8 weeks
Big, funky, unapologetically French

ARTISAN CHEESES

1 for £5.50 / 3 for £15 / 5 for £22.50 (n)

Wholemeal Prune & Walnut Loaf - Peters Yard
Biscuits - Quince - Chutney

ENGLISH

Montgomery's Cheddar (unp/c)
BIG, Savoury Cheddar - The Hallmark of it's kind!

Tunworth Camembert (p/c)
Creamy & truffley mushroomness

Blanche (p/v/g)
Floral, fresh creaminess, sweet, honey-like finish

SPANISH

Manchego (p/c)
18 month semi-cured. Mild & buttery

Murcial al Vino D.O.P The Drunken Goat (p/g)
A creamy Goats' cheese washed in red wine

Picos Blue (p/c/g)
Mushroomy, buttery, nutty, savoury & spicy

FRENCH

Tomme Brûlée (p/s)
Rich, sweet. Unique blowtorched rind after ageing

Brillat-Savarin Brie (p/c)
Decadent, clotted cream texture. Mushroom earthiness

Fourme d'ambert (p/c)
Rich & mellow minerality. Slightly peppery finish