

Sharing Plates, Caviar, Snacks & Sides



Sharing Plates

Coppa ham (gf) £9

with pecorino & chilli honey

Bresaola (gf) (df) £9

with figs & almonds

Wild Boar sausage roll (gf) (df) (contains nuts & sesame) £9

with cornichons & pickled walnut ketchup

Marinated anchovies on toast (gf*) (df*) £10

with whipped n'duja butter & shaved fennel

Whipped cod's roe (gf) (df) £9

with triple cooked potatoes & jalapeno gremolata

Chickpea fritters (ve) (gf) £8

with roast garlic aioli, pickled red onion & parsley

Tempura tenderstem broccoli (ve) (gf) (contains nuts) £8

with ajo blanco, pickled grapes & lemon balm

Beetroot carpaccio (ve) (gf) £9

with labneh, pomegranate & shallot

Fennel & pink peppercorn cured Chalkstream trout

(gf) (df) (contains tree nuts) £15

with mandarin, toasted coconut & Thai basil

Smoked haddock arancini (gf) (df) £12

with vadouvan curry sauce & pickled cucumber

Beef tartare (gf) (df) £16

with buckwheat, turnip, chipotle emulsion & chocolate

Lamb merguez sausage (df*) £18

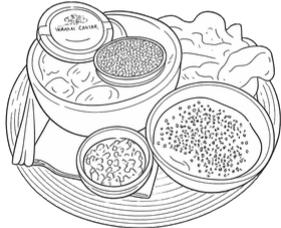
with braised chickpeas, toasted feta & chermoula

Braised beef cheek (gf) (df*) £28

with Victoria grapes, radicchio & pecorino

Caviar

Exmoor English Caviar. Royal Beluski 30g Tin with crisps & crème fraîche, (gf) (df*) £65



Snacks

Homemade rosemary & lemon focaccia (ve) £7

Za'atar almonds (ve) (gf) (cn) £5

Gordal olives (ve) (gf) £5

Boquerones, lemon & dill (gf) (df) £7

Sides

Fries (ve) (gf) £4

Truffle cheese sauce (gf) £3.50

(v) Vegetarian | (ve) Vegan | (df) Dairy free | (gf) Gluten free | (cn) Contains nuts
(gf*) Gluten free option available | (ve*) Vegan option available | (cn*) Nut free option

Cheese & Charcuterie Boards



Cheese Board (v*) (gf*) £18 / £26 / £35

Curate your own cheese board, choosing a selection of 3, 5 or all 8 cheeses from the list below. Our carefully curated selection features exceptional British cheeses sourced from the award-winning Courtyard Dairy, served with Jacob's crackers, seasonal preserves and fruits.

Cote Hill Blue - soft, creamy, delicate

(cm) (up) (v)

Britain's first unpasteurised from Lincolnshire; a soft blue brie-style cheese which has a distinctive and unusual flavour due to the way it's been made.

Rollright - soft, rich and buttery

(cm) (p)

A mellow, buttery 'washed-rind' cheese that expresses the rich and diverse clover pasture of Chedworth's Manor Farm in Gloucestershire where it's made.

Yr Afr - Creamy, light vegetal flavours, pronounced goat note

(gm) (up) (v)

Aged for 3-5 weeks, this Northern Welsh cheese forms a distinct wrinkly rind that breaks down the interior to give a mushroomy, vegetal note that offsets a rich goaty-tang.

Stonebeck - Yielding texture, with a multi-layered gentle flavour

(cm) (up)

A gentle cheese from North Yorkshire, that has a rich, long, complex and multi-layered flavour, with a pliant-yet-crumbly texture.

Cais na Tire Sheep - Caramelised, toasty and sweet

(sm) (p) (suitable in pregnancy)

aged for six months, this Irish cheese develops rich toasty and caramel notes as the natural sweetness of the sheep's milk comes through.

Lanark Blue - Creamy with a rich, powerful kick

(sm) (up) (v)

Scotland's answer to Roquefort; this rich sheep's milk is complemented by a strong, powerful blue veining.

Summerfield Alpine - complex, sweet and nutty

(cm) (up) (v) (suitable in pregnancy)

Made to a Swiss Alpine cheese recipe, this North Yorkshire cheese has a sweet, supple nuttiness associated with the best Gruyere and Comte.

Baron Bigod - rich and creamy

(cm) (p)

A British Brie that can rival the French. Made in Suffolk, this cheese has a thin rind with a rich buttery softness, and rustic flavour.

(cm) Cow's milk (gm) Goat's milk (sm) Sheep's milk (up) Unpasteurised
(p) Pasteurised (ar) Animal rennet

Charcuterie Board (gf) (df) £16

All of the following meats, served with pickles:

Monmouthshire Air-dried Coppa

Deliciously marbled cured pork collar with pepper and rosemary.

Beech-Smoked Air-Dried Ham

Made from the pork rump, this air-dried ham is sweet and soft with a hint of beech smoke.

Beef Carpaccio-Style Bresaola

Made from British beef silverside, this bresaola is served wafer thin.



Add homemade rosemary & lemon focaccia £5

Cheese and Charcuterie XL Board (v*) (gf*) (df) £65

The ultimate grazing board combining our cheese and charcuterie boards, plus focaccia, Gordal olives and za'atar almonds.

Ideal for large groups, or those looking for a cheese and charcuterie feast.



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(gf*) Gluten free available | (ve*) Vegan option available | (cn*) Nut free option

Desserts & Wine Pairings



Desserts

Dark Chocolate & Coffee Cremeux £8

*served with drunken cherries and fried chocolate sponge
(ve) (gf)*

Add a
dessert wine



Cline Cellars, LH Mourvèdre, 2019
USA, California | Mourvèdre

£13.50

Brown butter sticky toffee pudding £9

with miso toffee sauce and vanilla (gf)

Add a
dessert wine



Valdespino Pedro Ximénez El Candado NV
Spain, Jerez | Pedro Ximénez

£9

Torched Baron Bigod £14.50

*served with figs, focaccia crisps and chilli honey
(gf*)*

Add a
dessert wine



Cantina Tomaso Gianolio, Moscato d'Asti 2022
Italy, Piedmont | Muscat

£12