

## **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

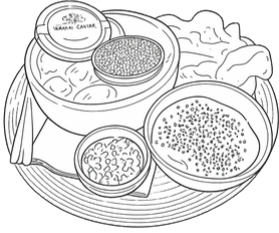
*with braised chickpeas, toasted feta & chermoula*

**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-crumby texture.

### **Cais na Tire Sheep** - *Caramelised, toasty and sweet*

(sm) (p) (suitable in pregnancy)

ged 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.*



(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

## **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

(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