

**Snacks, Sharing Plates,
Cheese, Charcuterie & Desserts**



GREAT TO START:

Exmoor English Caviar £65 - Royal Beluski 30g tin with crisps & crème fraîche

Contains: Fish, dairy

Smoked Salmon Blinis £10 - With crème fraîche and chives

Contains: Fish, dairy, wheat

Gordal Olives £5

Anchovies £7

Contains: Fish

Focaccia £7 - With homemade herb butter, oil & balsamic

Contains: Wheat, dairy

Whitebait £9 - Crispy Whitebait with lemon tartar sauce & peashoots

Contains: Wheat, fish, egg

PERFECT FOR SHARING:

Calamari £11 - Herb-breaded calamari rings with aioli

Contains: Egg, dairy, crustacean, mustard

Arancini £12 - Spinach & Taleggio with a mushroom ketchup, parmesan

Contains: Dairy, egg

Gougeres £9 - with gruyere, parmesan & roasted tomato

Contains: Dairy, wheat, mustard

Rarebit £11 - Buttermilk crumpet, Black Bomber, & Hendersons

Contains: Dairy, wheat, egg, mustard

Smoked Salmon £13 - With asparagus, poached egg, brown butter & lemon

Contains: Dairy, fish, egg

Fishcake £11 - Smoked haddock fishcake with Baron Bigod & shoestring fries

Contains: Dairy, fish, egg, mustard

Crab Ravioli £14 - with pea, shallot, capers & Bernaise

Contains: Crustacean, egg, wheat, dairy, mustard

Belly Pork £12 - with maple syrup, ginger, garlic & orange

Steak Frites £23 - Flat Iron Steak, garlic butter, fries & peppercorn sauce

Contains: Dairy, mustard, celery

SIDES:

Tomato Salad £11 - Goat's cheese, chickpeas, pesto & potato crisps

Contains: Dairy, nuts

Hasselback Potatoes £9 - with sage & garlic butter

Contains Dairy

Fries £4

Add Truffle Cheese Sauce £3.50

Contains: Dairy

Cheese Board £18 / £26 / £35

Curate your own cheese board, choosing a selection of 3, 5 or all 7 cheeses from the list below. Our carefully curated selection features exceptional cheeses served with Jacob's crackers, seasonal preserves and fruits.

Contains: Wheat, dairy

Can be made with gluten-free crackers - please ask the team.

Gorgonzola Dolce - soft, creamy, mild

(cm) (p)

A classic Italian blue cheese from Lombardy. Rich and buttery with gentle blue mould character, offering sweet cream notes and a smooth, melt-in-the-mouth texture.

Taleggio - rich, savoury, earthy

(cm) (p)

One of Italy's oldest cheeses. This washed-rind cheese develops a soft, creamy interior with delicate savoury flavours, hints of nuts and a distinctive earthy aroma.

White Lake Nancy - fresh, bright, citrusy

(gm) (p) (v)

A soft goat's cheese from Somerset with a delicate, mousse-like texture. Fresh citrus and yoghurt notes balance the natural tang of the goat's milk.

Gruyère - nutty, sweet, complex

(cm) (p)

Made to a traditional Alpine recipe, this firm mountain cheese develops layers of toasted nuts, browned butter and caramelised sweetness as it matures.

Black Bomber - mature, rich, intense

(cm) (p)

An award-winning extra mature Cheddar from North Wales. Dense and creamy with deep savoury flavours, balanced by a long, lingering sweetness.

Shropshire Blue - creamy, mellow, tangy

(cm) (p) (v)

A distinctive orange British blue cheese. Rich and creamy with a gentle blue kick, offering sweet, nutty flavours alongside a subtle peppery finish.

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 (up) Unpasteurised (p) Pasteurised

Charcuterie Board £16

All of the following meats, served with pickles:

Monmouthshire Air-Dried Beef Bresaola

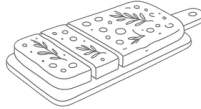
An extremely lean meat which has been air-dried and rubbed with herbs and spices before curing, resulting in a delicate flavour.

Beech-Smoked Air-Dried Ham

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

Monmouthshire Air-Dried Collar of Pork

Marbled with delicious fat and fragrant with savoury herbs, this rich and savoury meat is made from the collar muscle from the top of the shoulder.



*Add homemade focaccia, with herb butter, oil & balsamic **£5**
Contains: Wheat, dairy*

Cheese and Charcuterie XL Board £65

Contains: Wheat, dairy

Can be made with gluten-free crackers - please ask the team.

The ultimate grazing board combining our cheese and charcuterie boards, plus focaccia & Gordal olives.

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



Desserts

Bakewell £9

With Maraschino, ice cream, and almond

Contains: Nuts, dairy, egg

Add a
dessert wine



Prunotto, Moscato d'Asti, 2023 £9

The wine's delicate notes of peach blossom, citrus and sweet almond beautifully echo the maraschino cherry and almond flavours of the Bakewell. A gentle sparkle and vibrant acidity lift the richness of the ice cream, creating a fresh and elegant finish.

Peaches £9

Caramelised, with honeycomb ice cream

Contains: Nuts, dairy, egg

Add a
dessert wine



Cline Late Harvest Mourvèdre 2021, £13

Rich flavours of ripe stone fruit, honey and dried apricot in the wine mirror the caramelised peaches and honeycomb ice cream. Its luscious texture complements the dessert's sweetness while maintaining balance through a long, fruit-driven finish.

White Chocolate Semi-Fredo £9

With mango, raspberries and lemon

Contains: Dairy

Add a
dessert wine



Valdespino Pedro Ximénez El Candado NV, £10

Intensely concentrated flavours of raisin, fig and toffee provide a luxurious contrast to the bright tropical fruit and citrus notes of the semifreddo. The wine's richness enhances the creamy white chocolate, while the raspberry and lemon bring freshness and balance to the pairing.