

Sharing Plates

Coppa ham (gf) £11
with pecorino & chilli honey

Bresaola (gf) (df*) £11
with whipped ricotta, pine nuts & truffle oil

Wild Boar sausage roll (gf) (df) (contains nuts & sesame) £9
with cornichons & pickled walnut ketchup

Burrata (v) (gf) £13.50
with citrus pistachio & chilli

Whipped cod's roe (gf) (df) £9
with triple-cooked potatoes & jalapeno gremolata

Chickpea fritters (ve) (gf) £9
with roast garlic aioli, pickled red onion & parsley

Speck ham (gf) (df) £11
with battered onion rings & black pepper

Marinated artichoke hearts (ve*) (gf) (df) £9
with anchovies & preserved lemon aioli

Smoked salmon (gf) £14
with herb & caper creme fraiche

Poached Chalkstream trout (gf) (df) (contains sesame) £19
with Za'Atar beetroot, hung yoghurt & roe

Smoked haddock arancini (gf) (df) £12
with vadouvan curry sauce & pickled cucumber

Carpaccio of Yorkshire beef (gf) £16.50
with red chicory, roasted grapes, fennel & pecorino

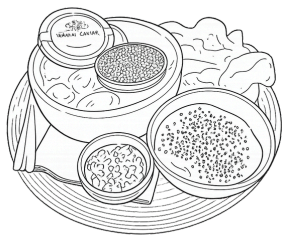
Lamb merguez sausage (df*) £18
with braised chickpeas, toasted feta & chermoula

Boz Heart of Rump steak (gf) (df) £24
with cafe de Paris butter & watercress

(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

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

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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.

Yoredale - *Fresh, sharp, light flavour with a supple creamy texture.*

(cm) (up) (v)

Using fresh milk from local cows, this old-fashioned Wensleydale cheese, not quite as crumbly as its modern relations, has a fresh, sharp yet light flavour and supple creamy 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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Desserts

Dark Chocolate & Coffee Cremeux £9

*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 ice cream (gf)

Add a
dessert wine



Valdespino Pedro Ximénez El Candado NV
Spain, Jerez | Pedro Ximénez
£9