

# B A R S N A C K S

## **Nocellara olives**

3.50

## **Gordal olives**

oregano & olive oil

3.50

## **Smoked almonds**

3.50

## **Spicy corn kernals**

2.50

## **Truffle popcorn**

3.00

## **Grissini**

spicy whipped Pecorino (Gluten free grissini also available)

3.50

## **Carta di Musica**

green olive tapenade & romesco sauce

4.50

## **Bread board**

whipped butter, smoked salt

4.00

# S M A L L P L A T E S

Enjoy 3 small plates to consist of 2 meat or fish & 1 vegetarian plate for £20.00

## **Chargrilled Wye Valley asparagus**

whipped ricotta (v)

5.50

## **Tomato bruschetta**

basil, olive oil (v)

4.50

## **Shaved fennel & courgette**

lemon, mint & chilli (v)

5.50

## **Goats cheese pannacotta**

roasted peach, sugared walnuts & raspberry puree (v)

6.00

## **Octopus**

sweet potato mash & smoked paprika

8.50

## **Hand-picked crab**

herb mayonnaise, melba toast

9.00

## **Potted shrimp**

toasted sourdough

9.50

## **Seared soy marinated tuna**

pickled radish, melon, cucumber gel & avruga caviar

10.00

## **Carlingford oysters**

mignonette sauce

3.50 each

## **Catalan chorizo**

braised in apple cider & honey

6.50

## **Pulled pork & apple croquettes**

chargrilled sweetcorn & corn puree

7.00

## **Aged flat iron steak**

watercress salsa verde

10.50

## **Lazy mess**

Chantilly cream, rosemary meringue, City of London Gin infused summer berries

6.50

## **Dark chocolate parfait**

caramelised orange

6.00

C H E E S E

A N D

C H A R C U T E R I E

All cheese & charcuterie is served with Millers biscuits, quince or cornichons.

C H E E S E

All cheese served in 40g portions.

**Quickes Traditional Vintage Cheddar**

UK

4.50

**Cooleeney Farm Soft Irish Cheese**

UK

4.00

**Vintage Lincolnshire Poacher**

UK

4.00

**Cured Manchego DOP**

Spain

4.50

**Monte Enebro Goats Cheese**

Spain

5.50

**Le Fin Normand Camembert**

France

4.00

**Roquefort Societe**

France

4.50

Build your own board and save 10% on the combined price by choosing between 3 and 6 items from the cheese and charcuterie section. Please ask one of our knowledgeable team for wine pairing advice

## C H A R C U T E R I E

All charcuterie served in 30g portions.

### **Lamb Prosciutto**

Italy

5.00

### **Iberico Bellota Chorizo**

Spain

5.00

### **Salsiccia Sarda**

Italy

5.00

### **Manzo Tirolese, beef**

Italy

5.00

### **Salsiccia Cinghiale, pork & wild boar**

Italy

5.00

### **Bellota Iberica Morcilla**

Spain

4.50

### **Air-dried Duck Breast**

Somerset Charcuterie, UK

5.50

### **Venison Salami**

UK

5.50