#### CHEESE

#### Butler's Secret Cheddar 6.5

Matured for 14 months, a good dry texture & plenty of bite. A loyal following with all our customers.

## Smoked Charnwood 6.5

A delicious smoky Cheddar cheese, lightly dusted with paprika. Charnwood has a firm & creamy texture & brings life to any cheese board.

#### Harbourne Blue 6.5

Characterised by having yoghurty, clean flavours, tending towards the floral & aromatic. Light blue veining and a crumbly texture.

#### Cornish Blue 6.5

Moist, sticky & generally rather wonderful - Made by Philip & Carol Stansfield on the edge of Bodmin Moor.

#### Garlic Yarg 6.5

A new twist on our old favourite Yarg. Instead of being wrapped in nettles, this cheese is wrapped in pungent garlic leaves.

## Snowdonia Original 6.5

Made in North Wales. Creamy & smooth extra mature cheddar.

#### Flower Marie 6.5

Flower Marie is a delicate little artisanal cheese made from sheep's milk.

#### Special Cheese 6.5

Ask staff for more details

### Mixed Cheese Board 16.75

A mixed board of 3 cheeses

## Melted Ogleshield 9.5

A firm, Jersey cow milk cheese melted over warm new potatoes served with cornichons & baked Campaillou bread

Add ham or chorizo for a truly indulgent
experience 10.5

### Summer Board 19.95

It looks like the sun is here & we've put together an extra special seasonal board — Smoked Salmon, Air Dried Mutton, Burwood Bole & Boilie Goats Cheese, served with rocket, dried apricots and caperberries alongside Peter's Yard sourdough crispbreads, freshly baked Campaillou bread & red pepper & tomato chutney.

## SAVOURIES

Soup of the day 5.95

Scotch Egg/Sausage Roll 4.25

Filberts nut selection 2.75

Beer Sticks 3 for 5.75

Billtong 5.5

Pork Crackling 3.15

## MEAT

## Lamb & Bay Chorizo 6.5

Made by Blackhand in the East end of London, who use only the finest cuts. Butchery, cooking & curing all takes place on site.

## West Country Sirloin 6.5

Tender Sirloin beef slow roasted in the oven with rosemary & garlic. Cooked on site & served medium rare.

## Honey Roasted Ham 6.5

A long standing favourite here at Old Tom's Bar. This delicately cut ham has a sumptuous honey note.

#### Chorizo 6.5

Smoked over Oak & Beech chippings & made in Suffolk, this chorizo is combined with paprika, garlic & herbs.

#### Beef Bresaola 6.5

Made from grass-fed Aberdeen Angus cattle on Fossil Farm in Dorset. Cured with black pepper, rosemary, thyme, & juniper berries.

#### Suffolk Salami 6.5

Made on Lane Farm in Suffolk & finished in open straw barns. Added spices & freshly picked rosemary from their garden.

#### Air Dried Lamb 6.5

Hung for a minimum of 6 weeks to intensify & enhance the flavour. Seasonings include rosemary, garlic & juniper berries.

#### Special Meat 6.5

Ask staff for more details.

## Mixed Meat Board 16.75

A mixed board of 3 meats

## Mixed Cheese & Meat Board 18.95

Pick a combination of any 4 cheeses or meats (excluding Ogleshield)

Before you order your food & drink please inform a member of staff if you have a food allergy or intolerance

## Red Wine 175ml/250ml/Bottle

Merlot 6/8.2/24

Colección Privada Reserva, Chile Soft, vanilla, blackberries

Malbec 6.4/8.7/25.5

Bodega Norton Porteño, Argentina Bold, pepper, damson

Shiraz Viognier 6.65/9.05/27

Deakin Estate Artisan's Blend, Australia Blackberries, pepper, floral

Rioja 6.5/8.85/26

Viña Torcida, Spain Cranberry, violet

Rioja Reserva 38

Conde Valdemar, Spain Plums, fruit - spicy

Pinot Noir 26.5

Jealousy, France Black cherry, silky, strawberry

Shiraz 29.5

Cloof Very Sexy Shiraz, South Africa Rustic, weighty, blackberries

Saint Emilion 31

Château St Pierre Lussac, France Smokey, earthy, blackcurrant

Fleurie 37

Georges Duboeuf, France Smooth, violet, silky

## White Wine 175ml/250ml/Bottle

Pinot Grigio 6.25/8.5/25 Castel Pietra, Italy

Elegant, clean, floral

Sauvignon Blanc 6/8,2/24

Colección Privada, Chile Crisp, grapefruit, tropical

Viognier 5.75/7.6/22

Les Amis Grenache Blanc, France Peach, white pepper, mineral

Picpoul de Pinet 6.65/9.05/27

Esprit Marin, France Pear, mineral, crisp

Gavi 7.15/9.75/29

Cá Di Mezzo, Italy

Green almond, citrus, crisp

Rioja Blanco 6.05/7.95/23

Viña Torcida, Spain

Apple, pear, blossom

Pouilly-Fumé 40

J-C Dagueneau, France Refined, citrus, flinty

## In memory of Old Tom the Gander.

Obit 19 March, 1835, aetat, 37 years, 9 months and 6 days.

"This famous gander, while in stubble, fed freely, without care or trouble: Grew fat with corn and sitting still, And scarce could cross the barn-door sill: And seldom waddled forth to cool His belly in the neighbouring pool. Transplanted to another scene, He stalk'd in state o'er Calais-green, With full five hundred geese behind, To his superior care consign'd, Whom readily he would engage To lead in march ten miles a-stage. Thus a decoy he lived and died, The chief of geese, the poulterer's pride."

The Times, April 16, 1835

## Rosé Wine 175ml/250ml/Bottle

Rioja Rosé 6.4/8.7/25.5

Viña Torcida, Spain Crisp, summer, berries, refreshing

Pinot Grigio Rosé 6/8.2/24

Sessola, Italy Acacia, zesty, clementine

O.R 31

Côtes de Provence Rosé, France Stone fruit, herbal, delicate

# Sparkles 125ml/Bottle

Prosecco 6.15/30

Corte Delle Calli, Italy

Eighteen Acre Rose, Cuvée, England 37

English Sparkling Rose. Made by an award winning winery in West Sussex, ripe English strawberry flavours

Deakin Estate Brut 33

Chardonnay Pinot Noir, Australia

Champagne Testulat Blanc de Noirs 43

Laurent-Perrier Brut NV 58

Laurent-Perrier Cuvée Rosé 72

A stunning house Champagne from the Beaumont de Crayères producer, with a delicious, rounded and complex flavour