

MEAT

Jamón Ibérico de Bellota half **11.00** / full **21.00**
Hand-carved slices of 36-month cured ham from Lampino pigs reared by Juan Pedro Domecq, Huelva, Spain.

Prosciutto di Parma **7.50**
The finest sweet, tender 'riserva' ham from Piero Montali & Sons in Emilia. Cured 28–32 months.

Lomito Ibérico de Bellota **7.50**
The highly prized blade end of loin from Juan Pedro's Lampino pigs.

Cecina de Leon **5.50**
Thin slices of beef, air cured for 12–14 months then smoked over Holm oak. Rich, intense depth of flavour and an interesting alternative to bresaola.

Chorizo **5.50**
A very traditional chorizo made from 100% Basque pig and seasoned with smoked paprika and chilli for warmth and flavour. These pigs are reared by Pierre Oteiza in the Aldudes Valley of France, 6km from the Spanish border.

Jésus du Pays Basque **5.50**
Also from Pierre Oteiza, a larger salami seasoned with whole peppercorns and rum then cured for up to four months. Deep, robust flavours with a lovely moist texture.

Salame al Barbaresco **5.50**
A natural, free-range salami from near Asti in Piedmont, seasoned with Barbaresco wine and black peppercorns.

Speck **5.50**
Traditional Trentino speck, cured in spices and smoked over beech then aged for over a year. Made with great care by Massimo Corra in Corredo, a village 900m up in the alpine Val di Non. Lovely texture and delicate flavour – delicious.

Pancetta Arrotoata **5.50**
Carlo Pieri uses his own pigs to make this rolled pork belly seasoned with black pepper, fennel and garlic, and cured for three months.

Meat Board **15.00**
A selection of three of the **5.50** range of cured meats listed above.

GRILL

Chorizo Fresco **6.50**
These traditionally made sausages are seasoned with natural spices, garlic and paprika, stuffed in natural pork casings and air dried.

Chorizo Fresco with Manchego Gran Reserva **9.50**

Morcilla **5.00**
The Catalan version of black pudding, made with the same care and artisanal methods as the chorizo fresco.

CHEESE

Mozzarella di Bufala **7.50**
This unpasteurised buffalo mozzarella from the village of Paestum, in Campania, is among the best in Italy. Its creamy, fresh flavour with a hint of sourness and velvety texture is best appreciated on its own with toast and a drizzle of olive oil.

Mozzarella with Prosciutto di Parma **14.00**

Manchego Gran Reserva **5.50**
From Dehesa De Los Llanos this natural rind Gran Reserva manchego, made from raw sheeps' milk, is aged for a minimum of 9 months and is one of the best in La Mancha.

Parmesan **5.50**
A sensational aged organic Parmesan from Umberto Avanzini and family in the foothills of the Parma Apennines; sweet and buttery, with perfect texture.

Raclette **8.50**
Traditional Swiss cheese melted over grilled new potatoes and served with cornichons. Add a plate of cured meats for the full experience.

Cheese Selection
Our selection of cheese from Neal's Yard Dairy and Fromagerie Mons changes seasonally. Served with traditional oatcakes.

Cheese Board **15.00**
Single Cheese **5.50**

See boards or ask our staff for current selection.

EGGS

Our organic free-range Black Mountain Eggs are sourced from Old House Farm in Herefordshire, West Midlands.

Taktouka **7.95**
North African inspired cooked tomato and roasted pepper base, served with a poached egg and sourdough bread.

Khliya-style Fried Eggs **7.95**
Two fried eggs served with Cecina de Leon and sourdough bread.

Two Fried Eggs with Sourdough Toast with Chorizo Fresco or Morcilla to add an egg to any dish **4.25**
7.95
1.25

French Toast ('Pain Perdu') **3.25**
Two slices of Pain de Mie soaked in egg and grilled with a layer of seasonal England Preserves jam sandwiched in the middle.

Chorizo Omelette Sandwich **5.75**
Omelette with grilled chorizo fresco in half a sourdough flute.

FISH

Nardín is a family business that has bought from selected boats in the tiny Cantabrian port of Getaria for the last 40 years. They only buy from approved boats, fished in season. The fresh fish are smoked on the same day they are caught, before being cured in brine and then packed by hand. Delicious with a glass of fino sherry or chilled dry white wine.

Smoked Mackerel **9.50**
These cold smoked baby mackerel fillets are plump and juicy and preserved in olive oil.

Smoked Anchovies **9.50**
Smoked with beech wood, these anchovies have a tender freshness and subtle smokiness like no other.

Boquerones **9.50**
The same fresh anchovies, fished in season, but marinated in vinegar. Plump and satisfying with a delicate flavour.

SIDES

Pimientos de Padron **4.80**
The most famous produce of Padron, in Galicia. Served lightly grilled with olive oil and sea salt.

Caponata **5.25**
Typical Sicilian aubergine stew with capers, olives and tomatoes served warm with sourdough bread.

Houmous **4.25**
Classic Beirut chickpea 'bi tahini' with harissa and mint served with Greek olive oil and Spanish paprika.

Kalamata Olives **4.00**
Organic Kalamata olives are grown on a hillside near Sparta. They are unpasteurised and full of flavour with a fleshy texture.

SPECIALS

Jamón Ibérico Bocadillo **7.50**
Hand carved slices of 36-month aged Jamón Ibérico de Bellota with fresh tomato and a drizzle of olive oil on half a sourdough flute.

Black Pudding **4.50**
Scottish black pudding from Stuart Grant of Speyside and creamy egg mayonnaise in a sourdough bun.

Pancetta **5.00**
Grilled pancetta and creamy egg mayonnaise in a sourdough bun.

FERNANDEZ & WELLS