

Cheese and Charcuterie Boards

CURED MEAT SELECTION *Lomo Iberico de Bellota (Spain), Prosciutto San Daniele (Italy) and Capocollo (Italy) with crostini, guindillas and roasted almonds*

Small 9.50 Large 19.00

SALAMI SELECTION LARGE *Finocchiona Toscana (Italy), Salami Tartufo (Italy) and Chorizo Iberico Bellota (Spain) with crostini, guindillas and roasted almonds*

Small 9.50 Large 19.00

LARGE CHEESE BOARD *Oglesfield (UK), Isle of Mull (UK), Rosary Goat's Cheese (UK), Oxford Blue (UK) and Comté (France) with grissini, grapes, crostini, sunblaze tomatoes and green tomato chutney*

19.00

SMALL CHEESE BOARD *Isle of Mull (UK), Oxford Blue (UK) and Comté (France) with grissini, grapes, crostini, sunblaze tomatoes and green tomato chutney*

9.50

CHARCUTERIE AND CHEESE BOARD *A selection of our favourite meats and cheeses with grissini, crostini and Halkidiki olives*

19.00

Bread, Dips & Bits

Fast and flavourful appetisers to enjoy while you drink your favourite tipples

ARTISAN BREAD BASKET (V)

3.50

HALKIDIKI OLIVES (V)

2.75

ROASTED ALMONDS (V)

2.50

GUINDILLA PEPPERS (V)

2.50

CRUDITÉS WITH ROMESCO AND TZATZIKI (V)

4.00

SALT BAKED POTATOES WITH ROMESCO (V)

3.50

THICK CUT CHIPS (V)

3.50

HOT CHICKEN WINGS

5.00

MINI SAUSAGES

4.50

Hand-Pulled Pizzettas

Freshly made, hand-pulled pizzettas topped with Italian tomato sauce and mozzarella

CHORIZO, GUINDILLA & PIQUILLO PEPPERS

5.00

PROSCIUTTO SAN DANIELE & HALKIDIKI OLIVE

5.00

ROASTED MUSHROOM & CARAMELISED ONION (V)

5.00

MARGHERITA (V)

4.50

(V) Vegetarian. All prices include VAT. All products are subject to availability. Some dishes may contain nuts or traces of nuts. Food allergies & intolerances; before you order your food and drinks please speak to our staff if you have a food allergy or intolerance.