

EVENING MENU

4pm - close

BYO

Meats and Cheese

Mushroom toastie : with gruyere, mature cheddar, truffle oil and jalapeños on sourdough +vegan - Swap cheese for cashew parmesan 8

BBQ Croque-Monsieur : marinated organic pulled pork, caramelised balsamic onions finished with a micro-green garnish 8.5

Carne Provoleta : hot melted provolone cheese with slow cooked organic beef brisket in chimichurri salsa, fresh herbs and leaves 14.5

Chilli con lamb : slow cooked organic lamb tomato chilli, with sour cream, and topped with herb rolled egg 15

'Market day' share board (for 2 -4 people): selection of 4 cheeses and 3 cured meats, plus dulce de batata, dulce be membrillo, olives, cranberry rye toast, pistachios, truffle honey, caramelized onions, and Cornish little-leaves (may vary) 38

Veg and Greens

Lime cured Salmon Ceviche on a salad of cabbage, herbs, red amaranth, radish, kumquats and avocado salsa 14.5

Abuelo bibi' bowl of sticky black rice with a poached egg, spicy red salsa, noodled carrot and courgette, crunchy kale and micro-cress 12

Roasted sweet potato, pumpkin, purple & yellow carrot, turnip and potato with sumac dressing, sweet roasted nuts and seeds, goats cheese and ripped herbs +vegan: cashew cheese 10

