

SNACKS

Catalan salted almonds (v/gf) 4.⁵⁰

Beer sticks (gf) 4.⁷⁵

Mixed Pickles (vg/gf) 4.⁷⁵

Gordal olives (vg/gf) 4.⁵⁰

Whitebait, lemon aioli (gf) 3.⁵⁰

Roasted chorizo, toasted almonds (n) 4.⁷⁵

Prosciutto, parmesan croquettes 6.⁰⁰

Sundried tomato, mozzarella arancini (v) 7.⁵⁰

SUMMER PLATES

Broad bean hummus, sourdough (vg) 4.⁵⁰

Heritage tomato salad, mozzarella (gf, v) 5.²⁵ / 9.⁰⁰

Tempura aubergine, pomegranate, pistachio (v,n) 6.⁰⁰

Oak smoked beef rump, rocket, parmesan (gf) 4.⁷⁵ / 7.⁰⁰

Marinated octopus, pickled red pepper 7.⁰⁰ / 10.⁰⁰

SIDES

Chips, aioli or chipotle* 4.⁰⁰

Green salad, pomegranate (n,gf) £3.⁵⁰

Sourdough, salted butter** (v) 3.⁵⁰

CHEESE AND CURED MEATS

Choose from selection below 1 item x 5.⁰⁰ 3 x 12.⁰⁰ 6 x 20.⁰⁰ (excluding Jamón Ibérico)

Cheese

damson paste, sourdough bread basket

Westcombe Cheddar rich cheddar

Berkswell firm ewes

Stichelton creamy blue cows

Innes Log ash goats

Oggleshiel (p) washed-rind cows

Tunworth (p) English camembert

Cured Meats

with pickles

Pork collar aged in red wine

Fennel salami classic, french style

Lamb saucisson rosemary, garlic

Air dried Bresaola rich, cured Sussex beef

Prosciutto classic Italian

Beer sticks cured beef, subtle chilli

A plate of Castro Jamón Ibérico (gf) 15.⁰⁰

SOMETHING SWEET

Dark chocolate mousse, honeycomb (gf,v) 5.²⁵

Chocolate truffle (gf) 1.⁰⁰ (each)

* vegetarian option available **gf option available

Please inform us of any food allergies before ordering. Key- (p) pasteurised, (gf) gluten-free, (v) vegetarian, (vg) vegan, (n) nuts
We are proud to serve our dishes with ingredients from local producers, Neal's Yard, Moons Green, St John and Brindisa

