FOR THE TABLE

Mixed bar nuts v.	3.00	Chilli corn v.	3.25
Mixed olives v.	4.25	Smoked almonds v.	3.80
SMALL PLATES			
Chopped Chorizo marinated in Rioja			
Chapel and Swan oak smoked salmon, horseradish crème fraîche, capers			10.50
Falafels, harissa yoghurt, chilli and mint v.			6.00
Chunky chips with bravas sauce			
Lemon and coriander hummus, grilled flatbread v.			
Spicy lamb and Serrano meatballs			
Padrón peppers with olive oil and sea salt ve.			
Soup of the day, artisan bread v.			6.95
Duck liver pâté, toasted sourdough bread, house pickles			
SANDWICHES			7.50
Serrano ham, Manchego cheese and tomato			
Hot chorizo sausage, rocket and garlic mayonnaise			9.25 7.50
Manchego cheese, sun-blushed tomatoes and rocket			
Falafel, rocket, roasted peppers and hummus			
SHARING BOARDS			23.00
Charcuterie Board – selection of charcuterie with bread and pickles			
Cheese Board – selection of chesses with bread and pickles v.			21.00 24.00
Charcuterie & Cheese Board – selection of cheeses and charcuterie with bread, olives, pickles			
Vegetarian Mezze Board – roasted vegetables, hummus, falafel with bread and olives v.			
SIDES			
Chips or Fries v.	4.50		
Green salad v.	4.25		

DESSERTS

Chocolate brownie, hot chocolate sauce, vanilla ice cream v.	7.50
Pannacotta with raspberries and shortbread	7.00
Three cheese plate	9.50
Choose from Tuxford and Tebbutt Stilton v., Cotswold Brie v., Westcombe Cheddar, Manchego and	d Goat's

cheese. Served with grapes, ale chutney and biscuits

Please ask a member of the team should you require any allergen information on any of our dishes