

SANDWICHES

Cheddar & Red Onion Marmalade £6

served on St John's sourdough

Mortadella & Burrata £6

served on St John's sourdough

SMALL PLATES

Blistered Padron Peppers £6

with a wedge of lemon

Cocktail Sausages £6

with rosemary and Dijon mustard

St. John Bread £5

from St. John Bakery, served with olive oil & balsamic vinegar

Borough Mammoth Olives £5

with rosemary & citrus rind

House-made Spiced Nuts £4.5

roasted in honey & chilli powder

House-made Hummus £5

with chilli oil, paprika & crudités

Burrata £8

with herb oil

Honey, Fig & Blue Cheese Crostini £7

with a walnut crumble

Melted Raclette £9

with baby potatoes, Dijon mustard and cornichons

Petit Baked Camembert £10

With garlic and rosemary, red onion marmalade and toasted bread

HOMEMADE SWEETS

Dark Chocolate Dipped Almonds £1.5

Menu items may come in contact with different allergens in our kitchen. We are unable to ensure that all of our menu items are completely free of any allergens. Please ask a manager if you have any queries.

CHEESE

Brie de Meaux

France - Raw cow's milk; creamy & soft

Fromage de Chèvre

France - Raw goat's milk; smooth & creamy

Appleby's Cheshire

England - Raw cow's milk; rich, mineral & juicy

Isle of Mull Cheddar

Scotland - Raw cow's milk; rich & caramelly-sweet

Cashel Blue

Ireland - Pasteurised cow's milk; smooth & creamy

CHARCUTERIE

Speck

smoked pork belly

Mortadella

traditional Italian pork sausage

Rosette

cured pork sausage

Rillettes

shredded duck and pork confit

Coppa di Parma

cured & aged pork shoulder

INDIVIDUAL - from charcuterie and/or cheese £5

SELECTION OF FIVE - from charcuterie and/or cheese £20

MIXED PLATTER - all charcuterie & cheeses £25