

Please order at the counter

-- SNACKS --

- Chorizo popcorn (gf) 2.⁵⁰
 Sourdough, salted butter (v) 3.⁵⁰
 Gordal olives (vg, gf) 4.⁵⁰
 Salted Catalan almonds (v, gf, n) 4.⁵⁰

-- PLATES --

Vegetables

- Padrón peppers (vg, gf) 5.⁷⁵
 Sundried tomato, mozzarella arancini (v) 6.⁵⁰
 Roast pumpkin hummus, chilli oil* (vg, n) 4.⁵⁰
 Heritage beetroots, mozzarella, basil* (v) 5.²⁵
 Tempura courgettes, ricotta, honey (n, v) 6.⁰⁰
 Sicilian aubergine chutney, pasta fritta* (v, n) 5.⁵⁰

Meat + Fish

- Roasted chorizo in red wine (gf) 4.⁷⁵
 Prosciutto, parmesan croquettes 6.⁰⁰
 Whitebait, lemon aioli 3.⁵⁰
 Marinated octopus, pickled peppers (gf) 7.⁰⁰

-- SIDES --

- Chips with aioli or chipotle mayo (gf, v) 4.⁰⁰
 Rocket salad, shallots, pine nuts (vg, gf, n) 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
 Oglesfield (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
 Mortadella Italian pork sausage

A plate of Castro Jamón Ibérico (gf) 15.⁰⁰

-- SOMETHING SWEET --

- Vanilla ice cream, Pedro Ximénez, cherries, meringue shards (gf, v) 4.²⁵
 Chocolate truffles x 3 (gf, v) 3.⁰⁰

*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