

Please order at the counter

## -- SNACKS --

- Chorizo popcorn (gf) 2.<sup>50</sup>  
 Sourdough, salted butter (v) 3.<sup>50</sup>  
 Gordal olives (vg,gf) 4.<sup>50</sup>  
 Salted Catalan almonds (v,gf,n) 4.<sup>50</sup>

## -- PLATES --

- Padrón peppers (vg,gf) 5.<sup>75</sup>  
 Sundried tomato, mozzarella arancini (v) 6.<sup>50</sup>  
 Sicilian aubergine chutney, pasta fritta\* (v,n) 5.<sup>50</sup>  
 Roasted chorizo in red wine (gf) 4.<sup>75</sup>  
 Prosciutto, parmesan croquettes 6.<sup>00</sup>  
 Whitebait, lemon aioli 3.<sup>50</sup>  
 Marinated octopus, pickled peppers (gf) 7.<sup>00</sup>

## -- SIDES --

- Chips with aioli or chipotle mayo (gf,v) 4.<sup>00</sup>  
 Rocket salad, shallots, pine nuts (vg,gf,n) 3.<sup>50</sup>

## -- CHEESE AND CURED MEATS --

Choose from selection below 1 item x 5.<sup>00</sup> 3 x 12.<sup>00</sup> 6 x 20.<sup>00</sup> (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.<sup>00</sup>

## -- SOMETHING SWEET --

Chocolate truffles x 3 (gf,v) 3.<sup>00</sup>

\*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