

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
 Charred broccoli, parmesan, salsa verde* (v) 4.⁷⁵
 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
 Braised lamb sliders (n) 7.⁵⁰
 Beef tataki, soy chilli dressing 8.⁵⁰
 Wild boar meatball ragù, crispy polenta 8.⁷⁵
 Lamb merguez sausages, harissa mayo (gf) 8.⁰⁰
 Whitebait, lemon aioli 3.⁵⁰
 Marinated octopus, pickled peppers (gf) 7.⁰⁰
 Crab and celeriac salad (gf) 8.⁵⁰

-- STEAK SHARER --

- Roast hanger steak for two 35.⁰⁰
 Served medium, parsnip crisps, roasted shallots, rocket (gf)
 with blue cheese dressing, salsa verde or straight up

-- 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
 Dark chocolate mousse, honeycomb (gf,v) 3.⁷⁵
 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