

## NIBBLES

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

## SMALL PLATES

### VEGETABLES

Padrón peppers [VG/GF]	5.75
Truffle, mushroom, mozzarella arancini [V]	7.50
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	6.50
Whitebait, lemon aioli	3.50
Marinated octopus, pickled peppers [GF]	7.00

## SIDES

Chips with aioli or chipotle mayo [V/GF]	4.00
Rocket salad, shallots, pine nuts [VG/GF/N]	3.50

## CURED MEAT + CHEESE

CHOOSE FROM SELECTION BELOW      x 1 item 5.00   x 3 12.00   x 6 20.00 [excludes Jamón Ibérico]

### MEAT

*With pickles*

Pork collar *aged in red wine*  
Fennel salami *classic, french style*  
Lamb saucisson *rosemary, garlic*  
Bresaola *oak smoked beef rump*  
Prosciutto *classic Italian*  
Mortadella *Italian pork sausage*

A plate of Castro Jamón Ibérico [GF]      15.00

### CHEESE

*With damson paste, sourdough bread basket*

Westcombe Cheddar *rich cheddar*  
Berkswell *firm ewe's*  
Sparkenhoe *savoury blue cow's*  
Ragstone *goat's log*  
Oglesfield [P] *washed-rind cow's*  
Tunworth [P] *English camembert*

## DESSERT

Vanilla ice cream, PX + Seasonal fruit [V/GF]	4.25
Chocolate truffles x 3 [V/GF]	3.00

\*GF option available

[P] pasteurised [GF] gluten-free [V] vegetarian [VG] vegan [N] nuts. Please inform us of any food allergies before ordering