

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
Charred broccoli, parmesan, salsa verde* [V]	4.75
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
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

SIDES

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

STEAK SHARER

ROAST HANGER STEAK FOR TWO	35.00
<i>Served medium, parsnip crisps, roasted shallots, rocket [GF]</i>	
<i>with blue cheese dressing, salsa verde or straight up</i>	

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
Dark chocolate mousse, honeycomb [V/GF]	3.75
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