

NIBBLES

Chorizo popcorn [GF]	2.50
Sourdough, salted butter [V]	3.50
Gordal olives [GF]	4.50
Salted Catalan almonds [GF,N]	4.50

SMALL PLATES

VEGETABLES

* Ask us about vegan options

Padrón peppers	5.75
Sprouting broccoli, parmesan crumb*	6.00
Truffle, mushroom, mozzarella arancini	7.50
Pea hummus, minted chickpeas*	4.50
Burrata, roasted peppers, watercress pesto [N, GF]	9.50
Cauliflower pakora, chilli herb dressing	6.00
Aubergine caponata, pasta fritta* [N]	5.50
Bitter leaves, blue cheese dressing, candied walnuts [N]	7.00

MEAT + FISH

Roasted chorizo in red wine [GF]	4.75
Prosciutto, parmesan croquettes	6.00
Duck rilette, apple-pear chutney	8.00
Whitebait, romesco, crispy basil	5.00
Marinated octopus, pickled peppers [GF]	7.00
Smoked cod's roe, heritage radishes [GF]	8.00
Pastrami cured salmon, caper mustard [GF]	9.50

SIDES

Chips with aioli or chipotle mayo [GF]	4.00
Rocket salad, shallots, herbs, pine nuts [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 [GF]	4.25
Chocolate truffles x 3 [GF]	3.00

*GF option available **VG option available

[P] pasteurised [GF] gluten-free [V] vegetarian [VG] vegan [N] nuts.

Allergen disclaimer- All items are prepared in a kitchen which contains, gluten, nut and dairy products.

Please inform us of any food allergies before ordering.

PLEASE ORDER AT COUNTER