

NIBBLES

Chorizo popcorn (GF)	2.50
Sourdough, salted butter	3.50
Gordal olives (GF)	4.50
Salted Catalan almonds (GF/N)	4.50

SMALL PLATES

MEAT + FISH

Roasted chorizo, red wine (GF)	4.75
Prosciutto, parmesan croquettes	6.00
Braised lamb sliders (N)	7.50
Beef tataki, soy chilli dressing, aioli	8.50
Duck rillettes, 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

STEAK SHARER

ROAST HANGER STEAK FOR TWO*	35.00
<i>Served medium, parsnip crisps, roasted shallots, rocket with either blue cheese dressing, chimichurri 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* (N)

A plate of Castro Jamón Ibérico (GF)	15.00
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DESSERT

Vanilla ice cream, PX + Seasonal fruit (GF)	4.25
Dark chocolate mousse, honeycomb (GF)	3.75
Chocolate truffles x 3 (GF)	3.00

Ask us about vegan options

VEGETABLES

Padrón peppers	5.75
Tenderstem broccoli, parmesan crumb *	6.00
Truffle, mushroom, mozzarella arancini	7.50
Pea hummus, minted chickpeas*	4.50
Burrata, roasted peppers, pesto (N, GF)	9.50
Cauliflower pakora, chilli herb dressing	6.00
Aubergine chutney, pasta fritta* (N)	5.50
Seasonal leaves, blue cheese, candied walnuts (N)	7.00

SIDES

Chips with aioli or chipotle mayo	4.00
Rocket salad, shallots, herbs, pine nuts (GF/N)	3.50

CHEESE

With pear and apple chutney, 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*