

Charcuterie & Cheese Boards

Combine any 4 for 18 Combine any 2 for 9.5

CHARCUTERIE CHEESES

COPPA (shoulder cut, cured pork) BRESAOLA (lean beef, raw salted) SPIANATA (pork, spicy) FINOCCHIONA (pork, fennel) ISLE OF MULL CHEDDAR (cow, hard)
TUNWORTH (p. cow, soft)
STILTON (p. cow, blue)
RAGSTONE (p. goat, soft)

ADD MORE £3 FACH

ALL BOARDS ARE SERVED WITH A SELECTION OF CHUTNEY. CRACKERS AND WALNUTS

Small Plates

6.5 each
Combine any 3 for 18

MOZZARELLA

MOZZARELLA, PESTO, CHERRY TOMATOES, SOURDOUGH BREAD

BRUSCHETTA VEGETARIAN

FRIARIELLI, CHERRY TOMATOES, OLIVE OIL

BRUSCHETTA CURED CUTS

MARINATED CURED MEATS, ARTICHOKES, TOMATOES

BRUSCHETTA FISH

SARDINES IN OLIVE OIL

NIBBLES - 3.5

BREAD & OLIVE OIL

WHITE ANCHOVIES NOCELLARA OLIVES
HARISSA NUTS SMOKED ALMONDS

// Please inform a member of staff if you have any ALLERGIES // A discretionary 12.5% service charge will be added to your bill