



Baby Cucumber & Dill Pickles	4
Sourdough + Anchovy Butter	4.5
Cheeseboard	14
A spread of five cheeses, served on pane carasau and accompanied with Cauli-lilli & Chutney	
Cured Meats	30g 70g
Pistachio Mortadella	7
Finocchiona (gluten free)	4 8
Truffle laced Salami (gluten free)	6 12
House salt-cured duck breast	7 14
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Roasted Red Pepper Hummus Dip	7
Homemade garlic, red pepper and chickpea dip served with sourdough	
Spring Pea Salad	8
A seasonal pea, mint and spring onion salad with a zesty lemon dressing and croutons	
Grilled FonDon't	12
Melted fontal mountain cheese served with roast potatoes and spiced pickles	
Baked Camembert	12
Rich Normandy camembert honey and rosemary, served with sourdough	
Salmon Gravlax	12
House cured salmon in beetroot and served with fresh horseradish and dill	
Dirty Tats	9
Spiced nduja & smoked cheddar grilled over baked new potatoes	
Grilled Spicy Chorizo	7
Gluten free – natural Catalan chorizo	
Oyster Mushroom & White Wine Rillettes	16
Housemade rillettes served with sourdough and East Street pickles	
Braised Ox Cheek	16
Slow cooked ox cheek set in a spiced red pepper and red wine sauce	

ALL WINES ARE AVAILABLE TO TAKE AWAY AT SHOP PRICING

Prices include VAT. A discretionary 13.5% service charge will be added to your bill

Please do inform your sommelier of any allergies we should be aware of.