"Of what use is a philosopher who doesn't hurt anybody's feelings?" ~ Diogenes

Organic Pastries

Croissant	2.2
Pain au Chocolat	2.2
Almond Croissant	3
Vegan Doughnut	2.5
Lemon Cruffin	3

Brunch

Sobresada Croissant toastie 5
Organic croissant stuffed with acorn fed Iberico pig spicy spreadable pork sausage

Smoked burrata & yellow tomato salsa on focaccia 6
Fluffy focaccia filled with smoked burrata toasted till the burrata flows

Hummus and caulililli on focaccia 5
Focaccia filled with hummus and pickled spiced cauliflower florets

Yellow pan tomaca with crisped finnochiona 8
Fluffy Focaccia topped with fresh yellow datterino salsa and crispy fennel salami

Truffled eggs on toast / with smoked salmon 10 / 14
Scrambled eggs with lashings of summer black truffle, optional smoked salmon and cucumber jus

Catalan Breakfast with truffled eggs 16
Spicy chorizo & morcilla sausage, served with boquerones con tomate & scrambled black truffle eggs

Mixed Ferment Beers

POL Lager, Stroud Brewery	6.5
Big Cat Stout, Stroud Brewery	6.5

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.

A la Carte Menu

Bread + Oil — 4
Served with our house olive oil & 1 silver medal balsamic

Spiced East Street Pickles — 3.5

Baby Gem + Bottarga Salad — 8
Salted Grey Mullet caviar dressing served with crisped focaccia croutons

Artichoke Laced Hummus Dip — 6.5
Homemade garlic hummus and artichoke heart dip served with sourdough

Cheesy

Smoked Burrata — 8.5
Smoked burrata sat on a bed of Sicilian Caponata

Boozy Cheeseboard — 9
Five alcohol soaked cheeses, served on pane carasau and accompanied with Cauli-lilli

Smoked & grilled Scamorza — 8
A true gooey and smoky treat from Puglia, served with garlic oil

Baked Bio Camembert in a Sourdough Bowl – serves 2 — 15
Rich Normandy organic camembert with garlic and rosemary

Meaty

Anchovies — 7.5
Lightly vinegared anchovy fillets with crumbled blue cheese, and pane carasau flakes

Rillette of the Week — 7
Venison & Hazelnut rillette with sourdough served and East Street pickles

Grilled Spicy Chorizo or Rich Blood Sausage (Morcilla) — 6
Additive free - natural chorizo or morcilla from the home of Rioja

Sobresada on Focaccia — 7.5
Acorn fed Iberico pig spicy sobresada sausage served with wine pickled cabbage and wild honey

Cured Meats

	30g	*70g*
Truffle laced Salami (gluten free)	4.5	9
Finocchiona (gluten free)	4	8
Carchelejo Serrano Ham	5	10
Peppered Pork Belly	6	12
Belgian "Secreto 07" Ribeye	7	14

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