

THIS IS A SAMPLE MENU AND WILL VARY ON A SEASONAL BASIS

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		
Rillettes of the Week		7
Venison & Hazelnut rilettes 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