

## Snacks

**Salami sticks 4**  
*With walnuts & Roquefort cheese*

**Manchego 5**  
*With honey & chilli flakes*

**Nocellara 4**  
**olives (v)**

**Gourmet 3.5**  
**popcorn (v)**

**Luxury nuts (v) 4**  
*Truffle & Pecorino cheese, almonds, cashews, pecans & macadamias*

**Sourdough bread 5**  
*Early harvest olive oil (ve), balsamic vinegar (ve) & smoked sea salt butter (v)*

## Small plates

**Padron Peppers 7 (v)**  
*With yoghurt, preserved lemon & Aleppo chilli*

**Bruschetta 7 (ve)**  
*Roasted semi - dried tomatoes, cultured almond cream & tarragon oil*

**Burrata 8 (v)**  
*With pomegranate, pistachios, thyme & wild rocket*

**Grilled artichokes 7.5 (ve)**  
*With black olive tapenade, pickled shallots & parsley*

**Smoked trout pâté 9**  
*With pickled shallots, radish, caperberries & sourdough*

**Smoked duck breast 10.5**  
*With fennel & orange salad, sour cherry molasses & chive oil*

**Sardines 8**  
*With cream cheese, pickled shallots & dill*

## Large plates

**Cheese board 20**  
*A selection of four beautiful cheeses sourced from around Europe*  
*Served with seasonal chutney, honeycomb, grapes, smoked almonds & sourdough crackers*  
**Three cheese & three wine (75ml) pairing 29**

**Charcuterie board 20 | with Wagyu olive fed beef 28**  
*Wild venison carpaccio with juniper, Welsh lamb carpaccio with rosemary, Breast of free range duck, cured & lightly beech smoked*

*Served with wild rocket, tomato chutney, cornichons & crackers*  
**Three charcuterie & three wine (75ml) pairing 29**

**Smoked salmon & smoked trout platter 20 | with trout caviar 28**  
*Mild Scottish oak smoked salmon & Kiln smoked trout*  
*Served with cream cheese, basil oil, pea shoots, dill pickles & crackers*

**Seasonal Grazing Platter 16.5 (ve)**  
*Romesco & chive dip, Pesto, smoked almonds, raw seasonal vegetables, grapes, dill pickles & sourdough*

## MUST Exclusives

**Exmoor Caviar 36**  
**With a glass of Nyetimber 49**  
*Trout Caviar served with smoked salmon, crème fraîche, chives & blinis*

## MUST TRY

**Sharing Platter 38**  
*Two meats, two fish, two cheeses & crudités*  
*The perfect sharing platter*

## Desserts & dessert wine

**Affogato 6 | with Amaretto (50ml) 13**  
*Ice cream\*, espresso & cacao nibs*  
*\*Vegan option available*

**Chocolate torte\* 8 | with Muscat (50ml) 15**  
*Served with ice-cream, kirsch cherries, olive oil & sea salt*  
*\*Vegan option available*

**MUST Gourmand 8.5 | with Semillon (50ml) 15.5**  
*Flight of three mini desserts*

## MUST Meal Deal

Available Tuesdays, Wednesdays and Sundays\*

**Two small plates 18**  
**& one glass of wine \*\***  
**(125ml)**

**Three small plates 25**  
**& one glass of wine \*\***  
**(175ml)**

...a taste of adventure