

# MUST

## PLATES

Best enjoyed as a selection alongside wine

**Bruschetta | £7.50 (V)**

tomatoes, oregano, olive oil, creme fraiche

**Caprese Salad | £9.00 (V)**

intense tomato, mozzarella, basil, olive oil

**Stuffed Tomatoes | £9.00 (V)**

intense tomato, mascarpone, herbs, balsamic

**Mackerel Pâté | £8.00**

smoked mackerel, mascarpone, lemon

**Continental Plate | £9.50**

cured meats, cheese, accompaniments

**Bread & oils | £6.00 (V)**

olive oil, balsamic, butter

**Burrata | £9.00 (V)**

rocket, toasted hazelnuts, olive oil

**Serrano, Feta & Rocket | £9.00**

serrano ham, rocket, parmesan, olive oil

**Hummus & Crudités | £8.00 (V)**

hummus, olive oil, seasonal vegetables

**Goat's Cheese & Chilli Honey | £9.00**

goat's cheese, honey, toasted hazelnuts, rocket

**Greek Salad | £9.00 (V)**

tomato, cucumber, olive, feta, red onion

**Midweek plates & wine | £25.00**

any three plates with two 125ml glasses of selected wine **Sunday - Wednesday**.

Excludes tastings & events.

## SNACKS

Artisan crisps | £3.50 (V)

Honey-drizzled brie | £5.00 (V)

Mixed nuts | £4.50 (V)

House olives | £4.50 (V)

## SHARING BOARDS

Each board can be paired with a wine flight | £10.00

three 50ml pours

**Cheese board | £21.00**

a selection of artisan cheeses with seasonal accompaniments

**Charcuterie board | £21.00**

a selection of cured meats with accompaniments

**Sharing platter | £60.00**

a generous selection of cheeses, cured meats and savoury plates

## DESSERTS & DESSERT WINES

**Trillionaire's torte | £8.50**

chocolate, caramel, biscuit base, ice cream

**Ice cream (per scoop) | £2.50**

chocolate, caramel, biscuit base, ice cream

**Dessert wines | (50ml)**

Boytrytis Semillion, Berton Vineyards | £10.00

Porto Tawny Port 10 Anos, Qnt Vellido | £12.00

Chateau Suduiraut 1er Cru Classe | £15.00

*Allergen information available on request. (V) Vegetarian  
We cannot guarantee the absence of allergens.*