

MUST

PLATES

Most guests enjoy 3-5 plates to share alongside wine

Midweek plates & wine | £25.00

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

Beetroot & Goat's Cheese | £9.25 (V)

beetroot, whipped goat's cheese, toasted hazelnuts, balsamic

Roasted Cauliflower | £9.25 (V)

harissa cauliflower, yoghurt, toasted almonds, herbs

Burrata & Serrano | £12.00

rocket, sun-dried tomato, toasted hazelnuts, balsamic

Goat's Cheese Salad | £9.25 (V)

goat's cheese, hot honey, toasted hazelnuts, radish, rocket

Bread & Oils | £6.50 (V)

olive oil, balsamic, butter

Padrón Peppers | £9.00 (V)

smoked paprika, seasoned yoghurt, olive oil

Baked Chorizo | £10.00

baked chorizo, rich red wine sauce, hot honey

Baked Camembert | £14.50

hot honey, toasted hazelnuts, bread

Ham Hock Terrine | £9.75

cornichons, Dijon mustard, bread

Stuffed Pepper & Feta (V) | £9.50

roasted red pepper, whipped feta, herbs, hot honey

`Nduja Crostini | £9.00

whipped feta, `nduja, hot honey, toasted bread

SNACKS

Artisan crisps | £3.50 (V)

Honey-drizzled brie | £5.00 (V)

Mixed nuts | £4.50 (V)

House olives | £4.50 (V)

SHARING BOARDS

Elevate your boards with a wine tasting flight | £10.00

three 50ml pours selected to complement your cheeses and cured meats

Cheese Board | £22.00

a selection of artisan cheeses with seasonal accompaniments (cheeses change monthly)

Charcuterie Board | £22.00

a selection of cured meats with accompaniments

DESSERTS & DESSERT WINES

Trillionaire's Torte | £8.50

chocolate, caramel, crushed hazelnuts, ice cream

Ice Cream (per scoop) | £2.50

Please ask the staff for the current flavour

Dessert Wines | (50ml pours)

Chambers Rutherglen Muscat | £8.00

Ch. Delmond Sauternes | £12.00

Dreissigacker Riesling Auslese | £18.00

Sandeman 20 Year Old Tawny Port | 14.00

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