

Veggie

Bread + Oil	3.5
House-made Pickles & Ferments	
East Street Pickles / Cauli-lilli	3
Spicy Kimchi	3.5
Simple Rocket Salad	4.5
Hummus & Artichoke Dip	6.5
Homemade garlic hummus and artichoke heart & sundried tomato dip served with sourdough	

Cheesy

Burrata	6
Topped with homemade red pesto	
Boozy Cheeseboard	9
Five alcohol soaked cheeses, served on pane carasau and accompanied with Cauli-lilli	
Smoked & grilled Scamorza	7
A True gooey and smoky treat from Puglia, served with garlic oil and red pesto	
Baked Bio Camembert – serves 2 (please allow a 30 min wait to get gooey)	16
Rich Normandy organic camembert with garlic and rosemary, served with a fresh bread selection.	

Meaty

Cured Meats servings of 20g/50g	
Big tails & end bits	- / 4
White wine and Juniper Salami	3 / 6
Hoghton Pork Loin with Rosemary	4 / 8
Belgian "Secreto 07" Ribeye	4.5 / 9
Anchovies	7.5
Vinegared anchovy fillets with crumbled blue cheese, and pane carasau flakes	
Grilled Spicy Chorizo or Morcilla	5
Additive free - natural chorizo or morcilla from the home of Rioja	
Rillettes of the Week	6.5
Venison + Hazelnut rilette served with sourdough and mixed pickles	
Devils Mortar on Focaccia	7
London made spicy Nduja style sausage served with red pesto & wildflower honey on focaccia	

Prices include VAT. A discretionary 12.5% service charge will be added to your bill
Please do inform your sommelier of any allergies we should be aware of.