

Charcuterie

Sourdough + Anchovy Butter			4.5
Cheeseboard			14
A spread of five cheeses, served on pane carasau and accompanied with Cauli-lilli & Chutney			
Cured Meats	30g	70g	
Pistachio Mortadella			7
Finocchiona (gluten free)	4		8
Truffle laced Salami (gluten free)	4.5		9
Pastrami	4.5		9
Housemade duck breast	7		14

Small Plates

Spiced East Street Pickles			4
Sticky Aubergine, Chickpea and Pistachio Salad			8
Grilled Aubergine in a minted tahini dressing served with chickpea crushed pistachio			
Roasted Red Pepper Hummus Dip			7
Homemade garlic, red pepper and chickpea dip served with sourdough			
Burrata with Confit Garlic			8.5
Roasted Feta			9
A Mediterranean treat served with roast tomato			
Baked Camembert			12
Rich Normandy camembert honey and rosemary, served with sourdough			
Salmon Gravlax			12
House cured salmon in beetroot and served with fresh horseradish and dill			
Dirty Tats			8
Spiced nduja & smoked cheddar grilled over baked new potatoes			
Grilled Spicy Chorizo			7
Gluten free – natural Catalan chorizo			
White wine, Chicken & Shallot Rilette – serves 2			16
Housemade rilette served with sourdough served and East Street pickles			

Prices include VAT. A discretionary 13.5% service charge will be added to your bill
Please do inform your sommelier of any allergies we should be aware of.