

Veggie

Bread + Oil	4
Spiced East Street Pickles	3.5
Simple Rocket Salad	5
Pugliese olive oil & silver medal balsamic dressing	
Hummus & Artichoke Dip	6.5
Homemade garlic hummus and artichoke heart & sundried tomato dip served with sourdough	

Cheesy

Burrata	8
Sat on a bed of Sicilian Caponata	
Boozy Cheeseboard	9
Five alcohol soaked cheeses, served on pane carasau and accompanied with Cauli-lilli	
Smoked & grilled Scamorza	8
A true gooey and smoky treat from Puglia, served with garlic oil	
Baked Bio Camembert – serves 2 (please allow a 30 min wait to get viscous)	17
Rich Normandy organic camembert with garlic and rosemary, served with a fresh bread selection.	

Meaty

Anchovies	7.5	
Vinegared anchovy fillets with crumbled blue cheese, and pane carasau flakes		
Bottarga	8	
Salted Grey Mullet caviar		
Grilled Spicy Chorizo or Rich Blood Sausage (Morcilla)	5	
Additive free - natural chorizo or morcilla from the home of Rioja		
Rillette of the Week	7	
Pork and porcini rilette with sourdough and mixed pickles		
Devils Mortar on Focaccia	7	
London made spicy Nduja style sausage served with wine pickled cabbage and wild honey		
Cured Meats	30g	70g
White wine and Juniper Salami	4.5	9
Truffle laced Salami (gluten free)	4.5	9
Finocchiona (gluten free)	4	8
Goose Speck	6	12
Belgian "Secreto07" Ribeye	7	14

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.