

## 22 Yards Wine Bar & Merchants Menu

Three fresh oysters, lemon & shallot vinegar 12  
*(Subject to availability)*

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Gordal olives 4.5    Mixed nuts 2.5    Pork scratchings 3

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### Small Plates

A small plate of *Cobble Lane* cured meat 4.5  
*Please ask your server for options*

Padron Peppers 7

'Boquerones' anchovies marinated in garlic & vinegar 4.5

Home cured trout, dill sauce & pickled cucumber 11.50

Haxby sourdough; levain or focaccia with salted butter or oil & vinegar 4

Baked Goat's cheese on sourdough, citrus butter & hazelnuts 8.5

Gazpacho served chilled with basil oil and focaccia 8.5

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### Larger Dishes

Baked Winslade cheese with pickles, chutney & toast 21

North African houmous, herb salad, pomegranate seeds with toasted sourdough 12

22 yards toastie. Mixed cheeses, red onion and dijon mustard on sourdough 12  
*Add a cured meat 2*

PLEASE INFORM US OF ANY FOOD ALLERGIES

A discretionary 10% service charge is added to final bills. 100% of which goes to our staff. Thank you.



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## 22 Yards Wine Bar & Merchants Menu

### Boards

#### Charcuterie Board

Selection of *Cobble Lane & Tempus Foods* cured meats, bread & pickles  
15 single or to share 28

#### Cheeseboard

Selection of cheeses from *The Courtyard Dairy*, chutney, sourdough, nuts & fruit  
17 single or to share 29

#### The 22 Yards meat & cheese board

18 single or to share 32

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### Sweet

Coconut crème caramel 6

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