



April Lunch

Bar

NOCELLARA OLIVES ^(vg)	6	
FRIED VALENCIA ALMONDS ^(vg)	6	
GRACEBURN GREEN GODDESS DIP ^(v)	Potato Crisps	9
DEVILLED EGGS ^{(v)(2)}	Fried Capers	5
“KING OF HAMS” CULATELLO DI ZIBELLO DOP ^(45g)	18mo Aged, Picos	24

Bread

DAILY SOURDOUGH ^(v)	Cultured Butter, Maldon Salt	6
BRUSCHETTA ^{(vg)(2)}	Roast Red Pepper, Kalamata Tapenade, Basil, Gordal Olives	9
DRESSED DORSET CRAB TOAST ⁽²⁾	Fennel, Celery, Milk Bread	16
FRIED PIZZETTA ^(v)	Confit Tomato, Ricotta, Basil	10

Fried

JAMON IBERICO CROQUETTES ⁽³⁾	Smoky Aioli	11
LEMON & SAFFRON ARANCINI ^{(v)(3)}	Parmesan	9
SEARED HALLOUMI ^(v)	Nigella Seeds, Hot Honey	12.5

Salad

ENSALADILLA RUSSA POTATO SALAD	Bonito Tuna, Guindilla, Gordal Olive	12
WARM ARTICHOKE HEARTS ^(vg)	Chimichurri Vinaigrette	12
HERITAGE TOMATO ^(vg)	Cretan Olive Oil, Sherry Vinegar, Capers, Shallot	11

Sandwiches

BEDALES CHEESEBURGER	15
Aged Dexter Beef, Westcombe Cheddar, Caramelised Onion	
PRAWN & CRAYFISH ROLL	15
Marie Rose, Shredded Iceberg, Toasted Brioche	
+ HAND CUT FRIES ^(v)	4.5

DISHES MAY CONTAIN ALLERGENS. WE PREPARE SHELLFISH & GLUTEN CONTAINING DISHES THROUGHOUT THE PREMISES & FRY IN SOY OIL. WRITTEN ALLERGEN INFORMATION AVAILABLE ON REQUEST. FRIED ITEMS FRIED ALONGSIDE ANIMAL PRODUCTS.





Cheese

2 CHEESES 14 | 3 CHEESES 21 | 5 CHEESES 32
Served with Quince Jelly, Grapes, Sourdough & Pane Carasau

COMTE Hard, Robust, Salty | Cow, Unpasteurised, France

COLSTON BASSETT STILTON Creamy Blue | Cow, Unpasteurised, UK

DELICE DE BOURGOGNE Soft, Triple Cream | Cow, Pasteurised, France

PYRENEES BREBIS Citrus & Caramel | Sheep, Pasteurised, France

TOMME DE CHAMBROUZE Fresh Grass | Goat, Unpasteurised, France

Platters

BOROUGH PLATTER 48

Served with Mixed Olives, Stuffed Cherry Peppers, Pear & Apple Chutney,
Quince Jelly, Cornichons, Sourdough & Pane Carasau

COLSTON BASSETT STILTON | COMTE | DELICE DE BOURGOGNE

SALAME TOSCANA | IBERICO PORK CHORIZO | DUCK RILLETTE

PROSCIUTTO DI SAN DANIELE

ANTIPASTI PLATTER^(v) 40

Served with Mixed Olives, Sourdough & Pane Carasau

ROAST AUBERGINE TAHINI & PINE NUTS | ARTICHOKE HEARTS

GRILLED COURGETTE | PADRON PEPPERS

GRACEBURN GREEN GODDESS DIP | KALAMATA TAPENADE

Dessert

VANILLA PANNACOTTA Blood Orange 7

MOLTEN CHOCOLATE CAKE^(v) Chantilly Cream 8

ESPRESSO MARTINI Pedro Ximenez, Havana 7yr Old, Kahlua, Espresso 15

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