

THE CHARCUTERIE

At the heart of Popina is a tradition rooted in preservation, craftsmanship and the art of sharing, it brings together cured meats, aged cheeses and carefully chosen accompaniments. Designed to be shared and enjoyed slowly, with good wine and company, each board is a celebration of flavour, texture and time - accompanied by freshly baked bread.

Our boards are designed to be shared between 2/3 people, depending on your appetite.

The Italian Board

A curated selection of Italian cured meats and regional cheeses, served with traditional accompaniments.

£27

The Iberian Board

A bold selection of cured meats and cheeses from the Iberian Peninsula, rich in depth and character

£34



The French Board

A refined selection of French charcuterie and cheeses, paired with classic garnishes

£25

The Britannia Board

A hearty selection of British cured meats and artisan cheeses, served with traditional pickles

£24

The Popina Extravaganza

Our grand feast - an abundant display of charcuterie and cheeses from across the regions, served as a striking centrepiece

For 6+ Guests £20 per person



The Craft of Dry Curing

Rooted in centuries of tradition, dry curing is a slow, skilful process that transforms the finest cuts of meat using time, salt, air, and expertise. Each piece is carefully seasoned and aged to develop depth, complexity, and unmistakable character. From delicate, melt-in-the-mouth textures to rich, savoury notes, this time-honoured craft celebrates patience, provenance, and the true art of flavour.



The Empire Board (build your own)

Create your own selection from our full range of meats, cheeses and accompaniments from across the regions - tailoring the board entirely to your taste. Also perfect for vegetarians, with a wide choice of meat-free options to build your ideal board.

Ask staff for the Empire Board Menu.

The Empire Sweet Board

A cross-region sharing board featuring a selection of traditional sweet treats.

£14

The Popina Tiramisu

Our signature house dessert

£6



SMALLS & SALADS

Food Served Sunday - Thurs 12pm until 8pm
Friday - Saturday 12pm until 9pm



Small Plates

Bresaola Carpaccio

Paper-thin cured beef with wild rocket, parmesan shavings, and extra virgin olive oil. £12

Homemade Pork Pie & Picalilli

Served with sharp, tangy piccalilli - a classic pairing with a rich, savoury bite. £12.50

Parma Ham & Melon

Delicate Parma ham paired with sweet, ripe melon - a timeless balance of salt and sweetness. £12.50

Pork Rilette & Crusty Bread

Slow-cooked pork rilette, rich and full of flavour, served with crusty bread for the perfect spread. £12

Caprese (V)

Buffalo mozzarella, heritage tomatoes, basil, olive oil, and aged balsamic. £12

Whipped Stilton on Soda Bread (V)

Smooth and full-bodied, served on soda bread for a rich, savoury bite. £11



Scan for allergen list

Salads

Greek Salad (V)

Feta, tomato, cucumber, red onion, olives, oregano, extra virgin olive oil. £12

Gorgonzola, Pear & Coppa Salad

Coppa ham, gorgonzola, sliced pear, walnuts, mixed leaves, honey mustard dressing. £13

Veneto Salad (V)

Endives, radish, pecorino, blood orange - honey mustard dressing. £12

Aperitivo

A selection of simple, flavourful bites designed to accompany a glass of wine or a perfectly mixed drink.

Olives - £4.50

Parmigiano - £4.50

Selection of Bread Sticks & Dips - £6

