
MENU



NIBBLES

Smoked Catalan Almonds (gf)(vg)(n)	£4.5
Hot Honey Nuts (gf)(vg)(n)	£3
Peppadew Peppers (vg) (gf)	£4.5
Stuffed with vegan cream cheese	
House Pickles (vg) (gf)	£2.5
Perrello Olives	£5
Chilli Puffs (f)	£3
Bread Addiction Sourdough & Oil	£5

SMALL PLATES

Whole Burrata (gf)	£10.5
with 'Nduja - soft, spicy, smokey salami or Kalamata Olive Tapenade (vg)	
Hummus, Chickpeas & Sumac (gf)(vg)(n)	£4.5
Homemade Tapenade (vg) (gf)	£6
Kalamata Olives, basil, parsley, capers, lemon w/ toasted sourdough	
Air Dried Ham & Almonds (n)(gf)	£7.5
Pan con Tomate (vg)	£3
Tomato topped toasted sourdough w/ Jamon Serrano or anchovies (f) + £1.5	
Beetroot & Pistachio Verde (gf) (n) (vg)	£4.5
Thinly sliced beetroot carpaccio with a pistachio and herb sauce	

Tomato Salad (gf) (vg) (n)	£5.5
Fresh Heritage tomatoes, basil, shallots and balsamic dressing	
Homemade Whipped Feta (v)(n)(d)	£6
Feta cheese dip with, pistachios, hot honey and herbs	
Homemade Smoked Mackerel Pate (f)(d)(gf)	£4
with toasted sourdough	
Bresaola Carpaccio (gf)	£5
Thinly sliced cured beef, Old Winchester, capers	
Real Cure Dorset 'Nduja (gf)	£5.5
Spreadable, spicy, smokey salami with toasted sourdough	
Manchego & Honey (gf)	£6
Spanish sheep's cheese & honey	

CHEESE & CHARCUTERIE BOARDS

Served with with Bread Addiction Sourdough & house pickles or quince

CHEESE

CHOOSE 3 FOR £13 OR 5 FOR £18.5

HARD

Old Winchester (v) -
nutty, tangy with a crunchy texture

Glastonbury Twanger (v) -
rich, creamy, nutty twang

Cornish Kern (v) -
bright, nutty sweetness & rich

SEMI - HARD

Cornish Wild Garlic Yarg (v) -
wrapped in wild garlic leaves, buttery,
crumbly with a hint of garlic

Wyfe of Bath (r) (v) -
succulent, nutty, creamy

Manchego (r) -
fruity, nutty and tangy

GUEST CHEESES

Brillat Savarin -
Rich, ice cream texture, buttery, crème
fraiche notes

Alp Blossom -
crusted with wild flowers & herbs, sweet
and gentle

Red Wine Farmer (r) -
boozy, caramel, rich & creamy

São Jorge (r) -
Full & buttery with tangy, spicy under-
notes

SOFT & WASHED RIND

Flower Marie -
Ice-cream texture, sweet & Aromatic

Baron Bigod -
Brie style, rich creamy & earthy

Rollright -
soft and glossy with milky and woody flavour

Yarlington -
Soft, rich, oozy, cider washed

Wigmore (v) -
complex fruity richness

Renegade Monk (v) -
Soft, blue, drunkenly washed in ale.

BLUE

Isle of Wight Blue (v) -
soft, creamy

Perl Las (v) -
delicate, creamy and salty

Barkham Blue (v) -
rich blue taste, smooth buttery texture
& melt in the mouth flavour

Colston Bassett Stilton (v) -
rich, creamy and complex

Black Sticks Blue (v) -
golden hued, creamy, buttery

GOAT

Killeen Irish Goat Gouda (v) -
Elegant, buttery, smooth.

CHARCUTERIE

CHOOSE 3 FOR £12 OR 5 FOR £16

Kalamata Olive Salami

Red wine & Thyme Salami

Garlic & Black Pepper Salami

Coppa -

cured pork collar

Black Foot Air Dried Ham

Rosemary Cured Lamb Carpaccio

Bresaola -

wine-cured beef silverside

Air Dried Duck Breast

Wild Venison Chorizo

Fennel Salami

Wild Boar, Pork & Wine Salami

Blood, Wine & Chocolate Salami

Lamb, Pork & Lemon Merguez

Black Truffle Salami

Wagu Beef Salami

N1 Soppressata Salami -

spicy, smokey Italian style

Castro Ibérico Bellota Chorizo

Add an extra cheese or
charcuterie £4.5

v - vegetarian. n - contains nuts
r - raw milk/unpasteurised. vg - Vegan
gf - Gluten-free. f - contains fish
d - contains dairy

Allergens: Please speak to a member of the
team for allergen information