

DINE WITH US...

NIBBLES

Olives marinated with selection of herbs v - £3.99

Italian red pepellino peppers stuffed with cream chesse v - £4.29

SMALL PLATES

Pâté served with toast & chutney - £8.49 each

- Chicken liver pâté with extra dry gin & lemon
- Chicken liver pâté with smoked vodka
- Duck liver pâté with marmalade vodka

Fish - served with toast & garnish - £8.49

- Provence herb sardines - delicious whole sardines, with a subtle combination of virgin olive oil & herbs from Provence
- Red chilli sardines - delicious whole sardines, served with virgin olive oil & red chilli
- Smoked mackerel fillets - wood smoked, cracked black peppered fillets

Hummus & tzatziki with pitta bread & lemon - £7.49 v

CHARCUTERIE & SALAMI BOARD - £17.99

Lamb carpaccio with rosemary

Welsh Lamb with a delicate texture and hint of rosemary

Venison carpaccio with juniper

Wild British venison with a touch of juniper

Monmouthshire air-dried beef bresaola

Welsh beef, air dried and generously spiced

Wild boar, pork & red wine salami

Wild British boar, rich in flavour with a lingering finish

Served with bread and selection of cornichons, olives, sun-dried tomatoes & chutney

CHEESE PLATTER - £17.99

Petit Munster, France (unpasteurised)

Made from delicious unpasteurised milk of cows from the Vosges.

A sticky orange rind & a smooth creamy texture. The flavour is complex...
savoury, sweet & tangy, with a final note of spice!

Saint Marcellin, France (unpasteurised)

Creamy, intense and full-flavoured cows cheese from the Isère region
near Lyons

Carboncino, Italy

A delicate, fully-ashed mixed milk cheese from Caseificio dell'Alta Langa
in Piedmont. Creamy, with just a hint of 'goatiness' and a yielding texture

Somerset Farmhouse Cheddar, England

The flavours are finely balanced, with fruity, tropical notes in delicate
interplay with more savoury tones. Full-flavoured, with a bright,
zippy acidity and a long lasting tangy finish

MEZZE BOARD - £11.99 *v*

Selection of delicious mezze served with crudites & crackers

DESSERTS - £8.99 each

Golden salted chocolate caramel tart

Tart au citron

Served with cream or ice cream, fruit coulis

Dessert Wines available... So its even more delicious!

TEAS & COFFEES - £2.99