

## Small Plates

Spiced Pickles		4
Sourdough + Anchovy Butter		4.5
Cheeseboard		14
A spread of five cheeses, served on pane carasau and accompanied with Cauli-lilli & Chutney		
Cured Meats	30g	70g
Pistachio Mortadella		7
Finocchiona (gluten free)	4	8
Truffle laced Salami (gluten free)	6	12
Pastrami	4.5	9
House salt-cured duck breast	7	14

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Sticky Aubergine, Chickpea and Pistachio Salad		8
Grilled Aubergine in a minted tahini dressing served with chickpea crushed pistachio		
Beetroot Hummus Dip		7
Homemade garlic, beetroot, cumin and chickpea dip served with sourdough		
Grilled FonDon't		12
Melted fontal mountain cheese served with roast potatoes and spiced pickles		
Baked Camembert		12
Rich Normandy camembert honey and rosemary, served with sourdough		
Salmon Gravlax		12
House cured salmon in beetroot and served with fresh horseradish and dill		
Dirty Tats		9
Spiced nduja & smoked cheddar grilled over baked new potatoes		
Grilled Spicy Chorizo		7
Gluten free – natural Catalonian chorizo		
White wine, Chicken & Shallot Rilette		16
Housemade rilette served with sourdough and East Street pickles		
Braised Ox Cheek		18
Slow cooked ox cheek set in a spiced red pepper and red wine sauce		

Prices include VAT. A discretionary 13.5% service charge will be added to your bill  
Please do inform your sommelier of any allergies we should be aware of.