



# • MENU •



THE BOTTLE  
WINE & DELI



PLEASE NOTIFY US  
OF ANY ALLERGIES

## FOR THE TABLE

Nocerella olives and lemon oil	4
Spanish Pickled Guidilla Hot peppers	3
Smoked roasted almonds	3
House-made sage salted butter and sourdough	4
Smoked garlic and black pepper bread dipper with sourdough	4
Rosemary thyme and lemon bread dipper with sourdough	4

## SMALL PLATES

*A selection of tapas style dishes to mix and match or share*

<b>Orange dusted burrata</b>	9
House made tangerine dust, maldon sea salt, extra virgin olive oil. Sourdough baguette.	

<b>Whipped feta and goat's cheese dip</b>	6
Topped with kalamata olives marinated in lemon, balsamic and thyme. Sourdough bread.	

<b>Bresaola Plate</b>	8
Cornish kern shavings, rocket and lemon oil. Sourdough baguette.	

<b>Le Snack</b>	6
Salted potato chips, manchego, membrillo quince, pickled chilli's, smoked paprika.	

<b>Papaya and Prosciutto</b>	6
Parmesan shavings.	

<b>Citrus White Beans</b>	5
Lemon rind, extra virgin olive oil, maldon sea salt. Sourdough baguette.	

<b>Boozey Tomatoes</b>	6
Cognac butter drizzled over sliced heritage tomatoes. Sourdough bread.	

<b>Anchovies</b>	5.5
Spanish pickled white anchovy fillets.	

<b>Chunk of Cheese</b>	5
60g of any house cheese served with grapes and crackers.	

<b>Rocket Salad</b>	3.5
Lemon oil and maldon sea salt. Cornish Kern shavings.	



## LARGER PLATES

*Ideal alone as a light bite or mix and match to share*

**Goat's cheese cigars** 9.5

Rocket and balsamic glaze. Tomato chilli chutney.

**Fennel salami and burrata** 16

Rocket, walnuts and truffle oil. Sourdough baguette.

**Burrata and heritage tomatoes** 15

Basil and lemon oil. Sourdough baguette.

### Tart of the Week

See the specials board for details.

## TARTINES

*The French crostini. Toasted sourdough topped with some of our best ingredients. Perfect to nibble with a glass of wine.*

Brie de meux, basil and strawberry preserve 4

Roquefort, pear, walnuts and black truffle acacia honey 4

Rosary goat's cheese, apricot preserve and prosciutto 4

Black olive tapenade and Spanish pickled anchovies 4

## BAKED CHEESES

*All served with sourdough baguette.*

*Please allow 20 minutes to cook.*

### Baked camembert topped with:

Rosemary and garlic 10

Smoked almonds and thyme honey 12

Sunblush tomatoes and black garlic and thyme 16

**Hot goat's cheese** 12

Walnuts, smoked ancho chilli and Cornish honey.





GF BREAD  
AND  
CRACKERS  
AVAILABLE

## CHEESE, CHARCUTERIE AND SHARING BOARDS

### CHEESE

#### Guest Cheese Plate

Celebrating a specially selected single piece of cheese.  
See the specials board for details of this month's selection.

#### Cheeseboards

Select your choice of cheese from our house cheese list.  
Each board comes with chutney, celery, grapes, fruit and crackers.

3 cheeses:	14
5 cheeses:	18

#### Vegan Cheeseboard

Board of 4 artisanal vegan cheeses from the deli counter.  
Served with, crackers, fruit, celery and chutney.

#### CHEESEBOARD OF THE MONTH

See the specials  
board for this month's  
carefully curated  
cheese board

### CHARCUTERIE

#### Meatboards

Select your choice of meat from our house meat list.  
Each comes with smoked apple butter, dijon mustard, walnuts,  
grapes, cornichons and sourdough baguette.

3 meats	14
5 meats	18

#### Sharing Boards

A selection of meats and cheeses from the house cheese and meats list  
together with bread, crackers, chutney, pickles and fruits.

Small: 3 cheeses and 3 meats:	25
Medium: 5 cheeses and 5 meats:	32
Large: 7 cheeses and 7 meats	36

ADD A  
GLASS  
OF PORT  
FOR  
£4



# WINE & CHAMPANGE



THE BOTTLE  
WINE & DELI



## WINE LIST

We have a great selection of boxed wines that we offer by the glass and by the carafe however we also have a fantastic selection of wines by the bottle in our wine shop. Please feel free to browse the shelves and fridges to select a bottle of wine to drink in-house or ask our friendly staff if you would like any recommendations.

LS: LOW SULPHITE  
V: VEGAN  
O: ORGANIC N: NATURAL  
BN: BIODYNAMIC

BY THE GLASS AND BY THE CARAFE

### WHITE WINES

#### Odes a' la Gascogne

A great alternative to Sauvignon blanc, Light, lemony, consistent and very easy drinking. *France. 11%ABV V*

			
175ml	250ml	750ml	ltr
5.20	8	22	29

#### Viognier Blanc

100% Viognier, Dry white, golden colour, with white flower and tropical fruit notes. *France. 13%ABV LS, V*

6.50	9	25.50	34
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#### Muscadet Loire

7-month lees, complex minerality with a smooth honey finish. *France. 12%ABV O, LS, V*

7.20	10.40	29.50	38
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### ROSÉ WINES

#### Carremont Rosé

Beaujolais - Pale, dry with plenty of bright berry and blackcurrant fruit. *France. 12%ABV V*

6.40	8.80	26	34.50
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#### Cote du Rhone Rosé

Pale organic, dry rosé with notes of light red fruits and orange peel on the nose. *France. 12.5%ABV O, V*

7.80	10.80	32	42
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### RED WINES

#### Odes a' la Gascogne Rouge

A smooth, brambly wine with notes of blackberry and blueberry. It's a well-rounded and easy drinking Tannat, Merlot & Cab Sav. *France. 13.5%ABV V*

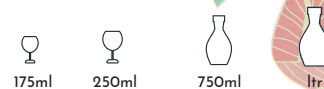
5.90	7.75	21.50	28
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#### Flos de Pinoso

Predominantly Monastrell, with a dash of Petit Verdot, this wine has spice, loads of black fruits and a fullish body. *Spain. 14%ABV O, V, LS*

5.40	7.20	21	28
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### Pinot Noir

Youthful unadulterated, joyous Pinot Noir, full of light red berry fruits and a peppery finish. *Loire France. 11.5%ABV LS, V*

175ml	250ml	750ml	1ltr
6.80	8.80	26.80	35

### Les Galets rouge

Natural wine. Purple, soft, juicy with blackberry and black pepper flavours. 50% Grenache, 50% Syrah/Carignan. *France. 14%ABV N, LS*

175ml	250ml	750ml	1ltr
7.10	9.40	28	37

### LA COX Bordeaux Merlot

Certified biodynamic wine, a rarity in Bordeaux. Sumptuous bold, natural Merlot, 2018. Generous ripe fruit with a smooth finish and great complexity.

*France. 13%ABV BN, LS*

175ml	250ml	750ml	1ltr
7.20	9.90	29	38

## SPARKLING WINE BY THE BOTTLE

### Palmers & Co Champagne

Crisp citrus fruits with lovely notes of hazelnut and brioche. A very good example of quality Champagne.

*France. 12% ABV*

48.40

### Miolo Sparkling Rosé

A fresh and zesty sparkling rosé with flavours of strawberries and cherries.

*Brazil. 12% ABV*

32

### Langham Culver classic Cuvée

Amazing award-winning sparkling wine from Dorset. Flavours of red apple, plum, strawberry yoghurt and toasted brown bread with zesty acidity. Delicious!

*England. 12% ABV*

37.50

### Langham sparkling Rosé

Fantastic award-winning sparkling rosé wine. Giving beautiful strawberry, sour cherry and creamy note with a very well balanced acidity.

*England. 12% ABV*

39.90

### Knightor Sparkling Red

Cornish made sparkling red wine, offering a fun and fruity glass. Flavours of Black berry and dark cherry and amazing aromas of forest fruits.

*Cornwall. 12.5% ABV*

38

### Cremant de Bourgogne Cuvée

Flavours and aromas of green apples and lemons with a smooth yet crisp finish. A pocket friendly Champagne alternative. *France. 12.5% ABV*

28.60

