



• MENU •



THE BOTTLE
WINE & DELI



PLEASE NOTIFY US
OF ANY ALLERGIES

FOR THE TABLE

Nocerella olives and lemon oil	4
Spanish Pickled Guindilla Hot peppers	4
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

Orange dusted burrata	9
House made tangerine dust, maldon sea salt, extra virgin olive oil. Sourdough baguette.	
Whipped feta and goat's cheese dip	6
Topped with kalamata olives marinated in lemon, balsamic and thyme. Sourdough bread.	
Bresaola Plate	8
Cornish kern shavings, rocket and lemon oil. Sourdough baguette.	
Le Snack	6
Salted potato chips, manchego, membrillo quince, pickled chilli's, smoked paprika.	
Papaya and Prosciutto	6
Parmesan shavings.	
Citrus White Beans	5
Lemon rind, extra virgin olive oil, maldon sea salt. Sourdough baguette.	
Boozy Tomatoes	6
Armagac butter drizzled over sliced heritage tomatoes. Sourdough bread.	
Anchovies	6
Spanish pickled white anchovy fillets.	
Chunk of Cheese	5
100g of any house cheese served with grapes and crackers.	
Rocket Salad	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 12
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.

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 3

Roquefort, pear, walnuts and black truffle acacia honey 3

Chèvre goat's cheese, apricot preserve and prosciutto 3

Black olive tapenade and Spanish pickled anchovies 3

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 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.*

14

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

*For those wanting more cheese and meat, our bigger and better
boards are ideal. A selection of meats and cheese from the house list
served with bread, crackers, chutney, pickles and fruit.*

Petite: 2 cheeses and 2 meats:	22
Grande: 5 cheeses and 5 meats:	58

CHEESEBOARD OF THE MONTH

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

ADD A
GLASS
OF PORT
FOR
£4