

WINE



LOVE

MENU



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Please note that dishes will arrive at the table as and when they are ready.

M E N U

SNACKS

Olives (v)	£4.5
Smoked Almonds (v)	£3
Bread with oil and balsamic	£4
Le Snack: crisps, manchego, membrillo quince and guindilla peppers	£6
Padron Peppers with sea salt	£6

SMALL PLATES

Burrata with romesco sauce and padrons	£10
Fennel salami and pickles	£9
Cornish tomatoes with red wine vinegar and shallots	£4
Too Good potatoes with aged parmesan	£4
Manchego with honey	£6
Butter beans with lemon and too much oil (v)	£3.5
Ham and cheese croquettes with spicy ketchup	£9
Spider crab croquettes with rocket and lemon oil	£10
Baked dates with blue cheese	£6
Sticky honey and mustard sausages	£7
Bavette steak and salsa verde	£10
Roast beetroot, whipped feta and pistachios	£8

FLATBREADS

Spiced tomato <i>*add burrata for £3</i>	£6
Steak, salsa verde, pickles and parmesan	£10
Cashel blue, walnut, honey and rocket	£8
Dirty Flatbread - potatoes, sausages, cornichons and chili ketchup	£12

Please notify your server of any allergies





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BAKED CHEESE

All served with sourdough baguette. Please allow 25 minutes to bake

Baked French Camembert with rosemary and garlic **£14**
Baked French Camembert with walnuts and honey **£14**

Dirty Camembert: French Camembert topped with roast potatoes, saucisson, and cornichons **£18**

CHEESE AND CHARCUTERIE

Chunk of British Cheese **£4.50**
Chunk of European Cheese **£5.25**

British Cheeseboard

4 cheese * cut to order based on your selection. Served with crackers, chutney and grapes **£19**

**substitute any British cheese for a European cheese with a £1.50 supplement per cheese*

European Cheeseboard

A selection of 4 European cheeses chosen by you. Served with crackers, chutney and grapes. **£25**

The Bottle Board

Cut to order for you to personalise with your favourite cheese and meat **£30**
or let our team choose for you. Served with sourdough crackers, chutney and pickles
3 British cheese*
3 cured meats

**substitute any British cheese for a European cheese with a £1.50 supplement per cheese*

Charcuterie Board

Your selection of 4 charcuterie meats served with mustard, sourdough bread and pickles. **£18**

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BRITISH FARMHOUSE CHEESE

v:vegetarian p: pasteurised

Cornish Yarg *Cows Milk (P)*

A nettle wrapped, semi-hard cheese with a tangy, slightly crumbly, but yoghurt texture.

Cropwell Bishop *Cows Milk (P)*

Deep, complex and creamy handmade blue cheese.

Old Winchester..... *Cows milk (P) (V)*

Full-flavoured. Subtly sweet with crystalline finish.

Wyfe of Bath..... *Cows milk (P) (V)*

Succulent, nutty and creamy. This semi-hard cheese is redolent of buttercups and summer meadows. It is made by placing the curd in cloth lined baskets, it retains the basket shape and has a soft light caramel colour.

Snowdonia Black Bomber Cheddar..... *Cow's Milk (P) (V)*

Moist and creamy with an intensely tangy bite.

Goat Cheese..... *Goats Milk (P) (V)*

A full fat soft cheese log made with pasteurised goats milk and is sealed in a live mold rind. A matured goats cheese which is creamy, light, soft and crumbly.

Martell Single Gloucester *Cows Milk (P)*

.Sweet, light and creamy. Slight earthiness from natural rind.

Cashel Blue..... *Cows Milk (P) (V)*

One of only six true Stilton's in England. Made with an ideal balance of fruit & floral developing an incredible buttery, creamy texture

Westcombe Smoked Cheddar.... *Cows milk (P)*

Complex Cheddar flavour meets smoky and grassy notes.



EUROPEAN CHEESE

v:vegetarian p: pasteurised

Manchego*Sheeps Milk (P) Spain*

Nutty, herbaceous, sweet and savoury at the same time.

Roquefort*Cows Milk, (P) France*

Strong and sublime. Sweet, creamy paste with sharp, mineral pockets of blue.

Brie De Meaux..... *Cows milk (P) (V) France*

Rich and powerful in flavour with "mushroomy" notes.

Alp Blossom.*Cows Milk, Germany*

The mix of wild alpine flowers and herbs on the rind makes for a wonderfully aromatic cheese, the scent of which brings mountain meadow pasturages to mind. The cheese itself is smooth with a moist texture, and has a sweet, nutty and gentle flavour.

Comte.....*Cows milk, France*

Matured between 36-42 months. Smooth, mellow, nutty and with a long finish.

CHARCUTERIE

Bresaola.....*Beef, Cobbled Lane London*

Cured with herbs, balsamic vinegar and red wine, which give a refreshing tang.

Coppa.....*Pork, Cobbled Lane London*

This is allowed to mature for up to 5 months. This gentle aging process allows it to develop slowly, avoiding overdrying and to generate a rich fruity flavour, and soft marbled texture.

**contains trace amounts of garlic*

Lomo.....*Pork, Cobbled Lane London*

A simple air dried ham - using the eye of the pork loin, flavoured with garlic and Hungarian paprika.

**contains trace amounts of garlic*

Salt and Pepper Salami.....*Pork, Cobbled Lane London*

A simple all British pork salami with salt and black pepper as well a little garlic, giving a great balanced flavour letting the quality of the meat shine.

**contains trace amounts of garlic*

Jamon Serrano Grand Reserva.....*Pork, Spain*

Dry cured ham traditionally cured for at least 11 months

Fennel Salami.....*Pork, Cobbled Lane London*

A take on the classic Italian Finocchiona, typical of the Tuscany region. Made in Britain from British pork, it has a fresh and clean fennel fragrance rounded out with a little red wine and garlic. Hung for at least 6 weeks for a moist subtle texture.

**contains trace amounts of garlic*

Nduja.....*Pork, Cobbled Lane, London*

Pronounced "en-DOO-ya" this is a popular spicy, spreadable, smooth salami.

Noix de Jambon....*Pork, France*

Noble cut traditionally dried ham. A Savoyard speciality.

Black Truffle Saucisson.....*Pork, France*

A traditional saucisson with small flecks of black truffle.

Capocollo Di Martinafranca.... *Pork, Italy*

Neck fillet, rubbed in salt, pepper and spices then smoked over thyme and oak bark giving a smoky, sweet and rich smell.