



LOUNGE MENU

Cecina suprema black ham £5

Iberico chorizo £5

Truffled salami £5

Fried Merguez filo, whipped feta £6

Padron peppers, Cornish sea salt £6 (vg) (gf)

Plate of 'Lockdown' pickles £4 (vg)

Ham hock croquettes, black truffle mayonnaise £5

Wye Valley smoked salmon, lemon £7(gf)

Boquerones en vinagre 'marinated anchovies' £5 (gf)

Foccacia 'made by us', cultured butter, Arbequina olive oil, aged balsamic £5 (v)

Gordal olives, chilli, garlic, lemon (vg) (gf) £5

Harissa roasted nuts (vg) (gf) £5

A selection of 3 or 5 British Isles cheese board, chutney and pickles £14/£18
Sharpham brie, Francis, Yorkshire blue, Keens cheddar, Driftwood goats cheese

James' cake of the day £4

Vegetarian (v) Vegan (vg) Gluten Free (gf)

All our food is prepared in the kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team